

Wagtail

ROOFTOP BAR & RESTAURANT

Bread rolls, daily butter **2.5**

Nocellara Green Olives *gf/pb* **6**

Smoked Diver Scallops
Peas, kohlrabi

19

Pan-Fried Barbary Duck Breast
Swede, orange & honey puree *gf*

18

Devon White Crab
Black caviar *gf*

22

Olive-Fed Yorkshire Wagyu Beef Tartare
Bone marrow mayo, chives

18

Corsican Sea Bass Ceviche
Orange, watermelon radish, chilli *gf*

17.5

Grilled Palm Hearts
Avocado, rocket, balsamic vinegar *gf/pb*

15

Burrata Caprese
Heritage tomatoes, pesto, sourdough crostini *v*

17

Charcuterie Board
Selection of cured Italian meats, antipasti,
London sourdough

17

Native Lobster Linguini
San Marzano tomato bisque, basil oil

35

Welsh Rump Of Lamb
Rainbow chard, carrots, lamb jus *gf*

42

Roast Wild Halibut
Grilled artichoke, guanciale, Beurre blanc *gf*

45

Grassroots Farm Fillet Of Beef
Potato terrine, herb butter, chimichurri *gf*

48

Grain-Fed Yorkshire Wagyu Cheeseburger
Smoked bacon, truffle mayo, red pepper relish,
caramelised onions

26

Charcoal Grilled Aubergine
Beluga lentils, truffle mayo, pomegranate,
miso dressing *pb*

22

Pan Roasted Yorkshire Chicken
Chestnut mushroom, carrot puree,
Madeira sauce *gf*

29

Risotto Primavera
Superstraccia, broccoli *pb/gf*

24

SIDES

Thick Cut Chips
Add truffle & Parmesan 2 *pb*

8

Grilled Baby Gem, Pancetta, Blue Cheese

8

Tenderstem Broccoli
Chilli, Garlic, Yuzu *pb/gf*

8

Rocket, Radicchio &
Parmesan Salad, Balsamic *v/gf*

7

Char-grilled Hisipi cabbage
Caesar dressing

7

New Season Potatoes, Chives *v/gf*

7

Spinach, Baby Onions, Peas *pb/gf*

7

v vegetarian | *pb* plant based | *gf* gluten free

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager.

