British charcuterie 24 | Sourdough and butter 5 v

Wagtail

Baked scallop, 'nduja butter	11 *each*
Duck liver parfait, damson, brioche	17
Beetroot cured steelhead trout, pickled fennel, dill and mustard dressing	17
Lamb breast croquette, caramelised turnip, salsa verde	18
Brixham crab, preserved lemon, brown crab mayo	25
Smoked beef tartare, pickled shallot, 36-month-aged Parmesan	18
Baked beetroot, labneh, pickled blackberries v	14
Stracciatella, Williams pear, black truffle, hazelnuts plant-based available	16
Braised beef cheek, coco beans, parsley, anchovy	35
Cod, Sandefjord sauce, seashore vegetables, trout roe	35
Heritage carrots, pistachio romesco, pomegranate molasses pb	21
Potato dumplings, wild mushrooms, sheep's yoghurt and brown butter dressing v	30
Breast of free-range chicken, celeriac purée, Roscoff onion, sherry vinegar	36
Beef burger, smoked cheese, caramelised onions, black garlic mayo	28
Filet mignon, charred tardivo, peppercorn sauce	48
Grilled monkfish tail, cep, truffle butter	34
Hispi cabbage, miso butter v	8
Jerusalem artichokes, rosemary pb	9
Roasted carrots, black treacle dressing v	8
Kalette tops, crème fraîche dressing v	7
Skinny fries pb	8
Truffle and Parmesan skinny fries	10
Bone marrow mashed potato	11
Purple sprouting broccoli, harissa, Marcona almonds pb	8
Tomato salad, anchovy dressing	8
Saint-Émilion au chocolat, crème fraîche	11
Mince pie crumble, rum and raisin ice cream v	12
Spiced pineapple, passion fruit and mango, coconut sorbet pb	11
Ice creams and sorbets (price per scoop)	3

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