Three Courses 65 | Choose a starter, main & dessert

Wagtail

Smoked beef tartare, pickled shallot, 36-month-aged Parmesan
Beetroot-cured steelhead trout, pickled fennel, dill and mustard dressing
Brixham crab, preserved lemon, brown crab mayo
Stracciatella, pear, black truffle, hazelnuts plant-based available

Cod, Sandefjord sauce, seashore vegetables, trout roe
Heritage carrots, pistachio romesco, pomegranate molasses pb
Breast of free-range chicken, celeriac purée, Roscoff onion, sherry vinegar
Filet mignon, charred tardivo, peppercorn sauce 8 (supp)

Sides

Hispi cabbage, miso butter v	8
Jerusalem artichokes, rosemary pb	9
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

French toast, blueberry compote, crème fraîche v
Saint-Émilion au chocolat, crème fraîche
Spiced pineapple, passion fruit and mango, coconut sorbet pb

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