

Wagtail

ROOFTOP BAR & RESTAURANT

NYE SET MENU

Amuse bouche

STARTERS

Pressed Barbary duck terrine

Smoked duck breast, cranberry relish, sourdough crisps

Beetroot cured Scottish salmon

Baby beets, pickled cucumber, wholegrain mustard dressing

Rosary Ash goat's cheese mousse

Roasted pumpkin, balsamic caramelized onion, pumpkin seeds *v*

MAINS

Herb-crusted chicken

Smoked chorizo, cannellini beans

Slow cooked British beef short ribs

Creamed mashed potatoes, braised red cabbage, red wine jus

Roast celeriac

Wild mushrooms, black cabbage, truffle jus *pb*

Roast Peterhead cod

Crushed new potatoes, creamed leeks, preserved lemon

PRE-DESSERTS

Champagne sorbet

DESSERTS

Warm orange and cardamom treacle tart

White chocolate & miso ganache

Apple and marzipan strudel

Almond brittle, blackberries *pb*

Guanaja chocolate parfait

Caramelised banana, popcorn, caramel ice cream

Tea, coffee and a salted caramel truffle

BEVERAGES

1/2 bottle of wine pp

Welcome glass of champagne

Glass of champagne at midnight



v vegetarian | *pb* plant based

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.