

Wagtail

ROOFTOP BAR & RESTAURANT

NEW YEAR'S EVE DINNER 5-COURSE £200

Enjoy your New Year's Eve dinner from 7PM and keep your table for the rest of the night

CHAMPAGNE

A glass of Joseph Perrier, Cuvée Royale, France NV

AMUSE BOUCHE

Smoked beetroot tartare, shaved feta

STARTERS

Tuna tartare

Miso mayo, sake cured quail egg yolk, ponzu

Wood pigeon breast

Blueberry crisp, carrot, dark chocolate sauce

Goat cheese apricot and rosemary

Polenta and quinoa cracker, onion squash, honey

MAINS

Native lobster tail

Scallop, courgette

Fillet mignon

Potato terrine, smoked carrot puree, red wine jus

Celeriac tagliatelle

Cacio e pepe, roasted celeriac, mint crumb *pb*

PRE DESSERT

Champagne sorbet

DESSERTS

Apple and marzipan strudel

Roasted almond brittle, blackberries *pb*

Warm orange and cardamom treacle tart

White chocolate and miso ganache

Valrhona guanaja chocolate parfait

Caramelised banana, salted popcorn, caramel ice cream *gf*



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.