

Wagtail

ROOFTOP BAR & RESTAURANT

NEW YEAR'S EVE MENU

Baked scallops, *n'duja butter, parmesan breadcrumbs*

Beef tartare, *smoked mayo, pecorino, winter truffle*

Glazed delicata squash *(pb)* walnut, fresh truffle

Halibut, *cep puree, salsify and lobster velouté*

Beef fillet, *roscoff onion, truffle mash, red wine*

Celeriac rossini *(pb)* king oyster, celeriac purée, winter truffle sauce

Milk chocolate tonka mousse

Roasted white chocolate and banana ganache *(v)*

Dark chocolate sea salt mousse *(pb)* griottone cherries, candied pistachio

EARLY SEATING
£100 PER PERSON



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.

For full allergen information please ask for the manager.



Wagtail

ROOFTOP BAR & RESTAURANT

NEW YEAR'S EVE MENU

Tuna tartare, *lime, ginger*

Baked scallops, *n'duja butter, parmesan breadcrumbs*

Beef tartare, *smoked mayo, pecorino, winter truffle*

Glazed delicata squash *(pb)* walnut, *fresh truffle*

Halibut, *cep puree, salsify and lobster velouté*

Beef fillet, *roscoff onion, truffle mash, red wine*

Celeriac rossini *(pb)* king oyster, *celeriac purée, winter truffle sauce*

Champagne sorbet *(pb)*

Milk chocolate tonka mousse

Roasted white chocolate and banana ganache *(v)*

Dark chocolate sea salt mousse *(pb)* griottone cherries, *candied pistachio*

LATE SEATING
£250 PER PERSON



v vegetarian | pb plant based | gf gluten free

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