

Happy New Year

Wagtail

Ring in the New Year high above the city
at our unforgettable rooftop celebration at Wagtail.

Enjoy your dinner, panoramic skyline views, live entertainment
and a buzzing atmosphere as you countdown to midnight.

Join us for the ultimate evening to welcome 2026 in style.

Three-Course New Year's Menu

Baked scallops, n'duja butter, parmesan breadcrumbs

Beef tartare, smoked mayo, pecorino, winter truffle

Glazed delicata squash, walnut, fresh truffle pb

Halibut, cep puree, salsify and lobster velouté

Beef fillet, roscoff onion, truffle mash, red wine

Celeriac rossini, king oyster, celeriac purée, winter truffle sauce pb

Milk chocolate tonka mousse

roasted white chocolate and banana ganache v

Dark chocolate sea salt mousse, griottine cherries. candied pistachio pb

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, and for full allergen information please ask for the manager

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Five-Course New Year's Menu

Tuna tartare, lime, and ginger

Baked scallops, n'duja butter, parmesan breadcrumbs

Beef tartare, smoked mayo, pecorino, winter truffle

Glazed delicata squash, walnut, fresh truffle pb

Halibut, cep puree, salsify and lobster velouté

Beef fillet, roscoff onion, truffle mash, red wine

Celeriac rossini, king oyster, celeriac purée, winter truffle sauce pb

Champagne sorbet pb

Milk chocolate tonka mousse

roasted white chocolate and banana ganache v

Dark chocolate sea salt mousse, griottine cherries. candied pistachio pb

Late seating

£250 per person



v Vegetarian | **pb** plant based | **gf** Gluten free

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