

# Wagtail

ROOFTOP BAR & RESTAURANT

## A VERY LONDON

# Christmas



# LUXURY ROOFTOP EXPERIENCE IN THE HEART OF LONDON

Wagtail is an unforgettable dining and drinking experience, atop a stunning 1920s building in the heart of the City by Monument.

Split over two floors, Wagtail includes a restaurant with two private terraces, an elegant fully heated rooftop terrace bar and an exclusive private dining room in the Cupola crowning the building.

[WAGTAILLONDON.COM](http://WAGTAILLONDON.COM)

## YOUR Festive SPACE ✨



SPACE			AREA INFO
West Terrace	60	-	Winter Igloos. Private space
East Terrace	60	-	Winter Igloos. Private space
Restaurant	100	60	Christmas Dining
9th Floor Exclusive	240	60	Exclusive Hire with Rooftop & Private Bar
10th Floor Exclusive	120	45	Exclusive Hire with Rooftop & Private Bar
The Cupola	12	10	Private dining room
Full Exclusive	420	105	Exclusive Venue Hire with two Rooftops & Private Bars

PLEASE ASK US ABOUT OUR WINTER IGLOOS





# \* \* Christmas DINING \* \*

3 COURSES, MINCE PIES, TEA & COFFEE £65

## Starters

Pressed Barbary duck terrine, smoked duck breast, cranberry relish, sourdough crisps

Beetroot cured Scottish salmon, baby beets, pickled cucumber, wholegrain mustard dressing  
Burrata, pumpkin relish, pumpkin seed granola (v)

Creamed cauliflower soup, truffle dressing (pb)

## Mains

Roast Norfolk Bronze turkey, sourdough bread sauce, pigs in blankets, sage & onion stuffing, duck fat roast potatoes, Chantenay carrots, Brussels sprouts & chestnuts, Christmas gravy

Slow cooked Welsh lamb shoulder, creamed mashed potatoes, braised red cabbage, minted lamb jus

Roast Atlantic cod, samphire, crushed potatoes, creamed leeks, preserved lemon

Roast celeriac, wild mushrooms, cavolo nero, chestnut sauce (pb)

## Desserts

Traditional Christmas pudding,

Cognac & orange butter, brandy custard

Pear & almond frangipane tart, crème fraîche

Chocolate & orange tart, vanilla ice cream (pb)

## Mince pies, coffee and tea

(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.

PACKAGES



## Bottomless DRINKS\*

### CLASSIC

2 hours £80

Wine, beer & soft drinks

### PREMIUM

2 hours £85

Spirits, wine, beer & soft drinks

### LUXURY

2 hours £90

Champagne reception\*, spirits,  
wine, beer & soft drinks

\*One glass per person on arrival.  
T&C Price and product may vary at time  
of pre-order. Bottomless drinks packages  
are available for groups of 20 or more for  
standing receptions only.

## Wine DURING DINNER

Half bottle per person

## Champagne RECEPTION

CLASSIC | £20 PP  
PREMIUM | £25 PP  
LUXURY | £30 PP

£10 PP  
Joseph Perrier Champagne



PACKAGES

# \* \* Christmas \* \* RECEPTIONS

AMUSE BOUCHE & PETIT FOURS £10

## *Canapés*

ALL 7 FOR £45pp

Roast beef, horseradish cream, crostini

Marinated chicken skewer, hickory BBQ sauce

Parma ham wrapped breadsticks, lovage pesto

Salmon rillette, rye bread, preserved lemon

Smoked mackerel pâté on toast, crispy capers

Breaded brie, cranberry relish (v)

Merguez sausage roll (pb)

## *Larger bites*

ALL 5 FOR £40pp

Cheeseburger slider, Cheddar, burger sauce

Roast chicken slider, lemon mayo, rocket

Baked cod, chorizo & corn

Wild mushroom, artichoke & truffle tart (v)

Sweet potato falafel, hummus, harissa, pickled veg (pb)

## *Dessert Canapés*

ALL FOR 10pp

Chocolate brownie, Chantilly cream

All 7 canapés and 3 larger bites @ £65 pp

Minimum of 15 guests

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## Bottomless DRINKS

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Wine, beer & soft drinks

PREMIUM 2 HOURS £85

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## Brunch

Available all day every Monday | Choose a starter, main & side £40

### Starters

Burrata (v)

yellow mooli, focaccia, croutons, dill oil

Beef carpaccio

pear, radish, carrot relish, citrus soy dressing

Eggs Benedict

poached eggs, English muffins, Hollandaise

& your choice of spinach, smoked salmon or ham

Avocado on toast (pb)

smashed avo, pink peppercorns, sourdough

### Mains

Grass-fed rib-eye (200g)

fried egg, Hollandaise

Native Blue lobster & crayfish roll

thick cut chips

Double cheeseburger

classic sauce, caramelised onions,

Cheddar cheese, pickles, thick cut chips

Seasonal vegetable risotto (v) (pb on request)

### Sides

Mac & cheese (v)

crispy shallots

Tenderstem broccoli (pb)

red chilli, garlic, yuzu dressing

Butterhead leaf salad (pb)

vinaigrette

Thick cut chips (pb)

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# Wine

## \* SPARKLING

PROSECCO | £39  
Canal Grando Bosco, Italy

JOSEPH PERRIER | £76  
Brut Cuvée Royale, Chalons-en-Champagne,  
France

NYETIMBER | £96  
Classic Cuvée, Kent, England

POMMERY | £99  
Brut Royal, France NV

## \* WHITE

VERMENTINO | £40  
Timo, San Marzano, Salento, Italy

GAVI DI GAVI | £50  
Jassili, San Silvestro, Italy

SAUVIGNON BLANC | £60  
The Raptor, Marlborough, New Zealand

SAINT-VERAN | £70  
Olivier Ravier, France

## \* ROSÉ

THE PALE BY SACHA LICHINE | £48  
Pays du Var, France

CÔTES DE PROVENCE | £70  
Whispering Angel, France

## \* RED

MONTEPULCIANO D'ABRUZO | £40  
Avegiano, Bove, Italy

RIOJA | £50  
Reserva, Ondarre, Spain

PINOT NOIR | £60  
Old Stage, Monterey, US

CHÂTEAU DE CISSAC | £70  
Haut Medoc, France

## \* MAGNUM

CHABLIS | £150  
Domaine Jean Goulley, France

CROZES-HERMITAGE | £140  
Terre d'Eclat, Domaine de la Ville Rouge,  
France

CHIANTI | £160  
Classico Riserva, Agostino Petri, Castello  
Vicchiomaggio, Italy



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## \* BOTTLED BEER & CIDER

HEINEKEN 5% | £6.5

HEINEKEN 0% | £5.5

SOL | £6.5

LUCKY SAINT, Unfiltered | £6

OLD MOUT CIDER | £7

## BOTTLES OF SPIRITS (700 ML)

### \* WHISK(E)Y

AUCHENTOSHAN THREE WOOD | £250

JOHNNIE WALKER BLACK LABEL | £195

BULLEIT | £195

TOKI | £210

### \* GIN

AVIATION | £215

CHASE PINK GRAPEFRUIT & POMELO | £230

HENDRICK'S | £200

MIRABEAU ROSÉ | £225

SLINGSBY MARMALADE | £225

ROKU | £200

TANQUERAY | £180



### \* RUM

HAVANA CLUB 3YR | £160

RON ZACAPA 23YR | £265

### \* VODKA

CIROC | £210

KETEL ONE | £180

### \* TEQUILA

CASAMIGOS REPOSADO | £260

CAZCABEL BIANCO | £190

CAZCABEL COFFEE | £190

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# Wagtail

ROOFTOP BAR & RESTAURANT

## ADDRESS

68 King William Street  
London, EC4N 7HR

## CONTACT

020 8161 4442  
[wagtaillondon.com](http://wagtaillondon.com)

## TUBE STATIONS:

Monument - 1 minute  
Bank - 4 minutes  
London Bridge - 10 minutes  
Cannon Street - 6 minutes  
Fenchurch Street - 8 minutes