

Wagtail

ROOFTOP BAR & RESTAURANT

THE CUPOLA MENU

Our majestic Cupola is home to an exclusive private dining room with panoramic views of London.



68 King William Street,
EC4N 7HR
wagtailondon.com

AMUSE BOUCHE

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STARTERS

Native lobster

Castelfranco, Isle of Wight tomato and tarragon mustard

Wagyu bresaola

Asparagus, pomegranate and lemon emulsion

Aubergine carpaccio (pb)

Candied tomato, basil and Marcona almonds

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MAINS

English grass fed sirloin

Roscoff onion, triple cooked chips and peppercorn sauce

Artichoke risotto (v) (pb available)

Truffle, lemon confit and seasonal vegetables

Seared Halibut

Seasonal vegetables and mussel velouté

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DESSERTS

Pineapple and chilli carpaccio (pb)

Raspberry meringue and yuzu sorbet

Caramel tart

Crème fraîche sorbet

Vanilla and strawberry cheesecake

Strawberry sorbet

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CHEESE BOARD

Three cheeses, quince membrillo and onion compote
(£8 supplement)

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TEA & COFFEE

£75 per person

(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 or visit our website.