

— OYSTERS —

Loch Ryan Native N°2 ½ doz 30.00	Jersey Rock ½ doz 16.50	West Mersea Native N°1 ½ doz 27.00
Kilpatrick ½ doz 19.50	Beau Brummell ½ doz 19.50	Rockefeller ½ doz 19.50

— CAVIAR —

Aquitaine		Royal Belgian Oscietra		Beluga	
30g	45.00	30g	58.00	30g	180.00
50g	76.00	50g	96.00	50g	299.00
		125g	245.00	125g	680.00

— CRUSTACEA & MOLLUSCS —

Native lobster cocktail	35.00
Prawn cocktail	18.50
Potted shrimps <i>cold or warm</i>	14.00
Dressed crab	20.00/29.50
Devonshire crab and avocado pear	18.00

— SOUPS —

Roast parsnip, <i>chestnut, nutmeg and honey</i>	8.50
Beef consommé <i>hot or cold</i>	14.00
Lobster bisque	14.00

— SMOKED FISH —

Lincolnshire eel	23.00
London Cure Scottish farmed salmon	18.50/29.00
London Cure Scottish sea trout	18.50/29.00
New season wild Scottish salmon	32.00/48.00

— APPETIZERS —

Twice baked Cropwell Bishop Stilton soufflé	16.00
Beetroot, hazelnut and cow's curd salad	16.00
Marinated salmon, dill and mustard sauce	19.00
Whitebait	12.00
Steak tartare	14.00/30.00

— FISH & SHELLFISH —

Lemon sole <i>à la Grenobloise</i>	28.00
Scottish lobster <i>grilled, Newburg, Thermidor or cold</i>	60.00
Pan fried cod, braised endive and Navel oranges	26.50
Halibut <i>grilled or poached</i>	36.00
Cornish plaice <i>grilled, fried or meunière</i>	25.00
Sea bass <i>grilled or pan fried</i>	38.00
Dover sole <i>grilled, goujons or meunière</i>	48.00

— MEAT & GRILLS —

Lamb cutlets	32.00
Rose County beef fillet	36.00
Mixed grill	28.00
<i>Beef fillet, lamb cutlet, lamb kidney, black pudding, bacon and sausage</i>	

— GAME —

Rhug Estate venison, truffled celeriac and shemeji mushrooms	36.00
Roast red leg partridge with salsify, pear and walnut	26.00
Pheasant breast, Savoy cabbage, bacon and Winter truffle	26.00

— OMELETTES —

Smoked salmon and chive	17.50
Lobster and crab	36.00

— VEGETARIAN —

Wild mushroom risotto with truffle	11.00/18.50
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— VEGETABLES AND SALADS —

Brussel sprouts with bacon	5.00	Celeriac purée	5.00
Leaf spinach	5.75	French beans	5.00
		Baby Bartlett parsnips	5.00
Braised red cabbage	6.00	Cauliflower cheese	8.50
Potatoes: <i>chips, boiled or creamed</i>	4.75	Gratin Dauphinois	8.50
Secrett's baby leaves	4.75/7.50		
Endive and mustard dressing	6.00	Pickled cucumber	4.75

— WINTER MENU —

Onion and Montgomery cheddar soup <i>Cheese straws</i>	
½ doz Rock Oysters	
Secret Smokehouse 'London Cure' Scottish salmon	
Carving trolley	
Pan fried cod, braised endive and Navel oranges	
Wild mushrooms and truffle risotto	
Granny Smith apple crumble, vanilla ice cream	
Wiltons carrot cake, orange ice cream and viola flowers	
Selection of ice cream and sorbet	
2 courses	35.00
3 courses	43.00

Set menu available Monday to Friday 12:00 to 14:30
Pre-Theatre Monday to Saturday 17:30 to 19:30

— CARVING TROLLEY —

Monday lunch
Roast leg of Romney Marsh lamb

Tuesday lunch
Rack of free range Blythburgh pork, crackling and apple sauce

Wednesday lunch
Sirloin of Rose County beef, Yorkshire pudding and roast potatoes

Thursday lunch
Honey glazed gammon with caramelised peach

Friday lunch
Loch Duart Salmon Coulibiac

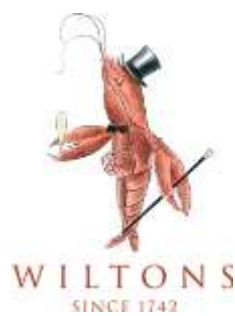
Saturday dinner
Fillet of beef Wellington

The carving trolley is also available most evenings from 7pm with a seasonal option.

Opening hours: Monday to Friday 12:00 to 14:30 and 17:30 to 22:30, Saturday 17:30 to 22:30 Private dining available
A discretionary service charge of 12.5% will be added to your bill - Prices are in Pounds Sterling and include 20% VAT

Sample menu only

Wiltons Restaurant, 55 Jermyn Street, London SW1Y 6LX - Telephone 020 7629 9955 - www.wiltons.co.uk



– DESSERTS –

Apple crumble and vanilla custard 10.00

Coteaux du Layon 1er Cru "Chaume" Domaine des Forges, Loire 2015 12.50

Passion fruit soufflé

Mango compote and white chocolate ice cream 12.00

Tokaji Aszú 5 Puttonyos 2008, Tokaj 23.00

Vanilla mousse with rhubarb and ginger 10.00

Jurancon 'Uroulat', Charles Hours, South-West 2015 10.50

Amedei chocolate fondant

Honeycomb and salted caramel ice cream 12.00

Maury red, Domaine Pouderoux, Roussillon 2014 14.00

Poached fruits

Wine and crème fraîche 10.00

Jurancon 'Uroulat', Charles Hours, South-West 2015 10.50

Bread and butter pudding, vanilla custard 10.00

Château Bastor-Lamontagne, Sauternes 2013 17.00

– ICE CREAMS AND SORBETS –

Ice creams 8.50

Vanilla, mint, salted caramel or chocolate

Sorbets 8.50

Lime, raspberry, mango or passion fruit

– CHEESE AND SAVOURIES –

Selection of British farmhouse cheese 14.00

Soft herring roes on toast 13.50

Welsh rarebit 11.00

Scotch woodcock 12.75

Angels on horseback 10.00

Anchovies on toast 11.00

Field mushrooms on toast 11.00

– TEAS AND COFFEE –

Filter coffee 3.50 Espresso 3.75 Double espresso 4.25 Cappuccino 4.25

Fresh mint 4.50 Fresh ginger 4.50

Postcard Teas 4.50

Selection of petit fours 10.00

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