

– OYSTERS –

River Yealm Rock ½ doz 22.50	Jersey Rock ½ doz 16.50	Carlingford Lough Rock ½ doz 22.50
Beau Brummel ½ doz 19.50	Rockefeller ½ doz 19.50	Kilpatrick ½ doz 19.50

– CAVIAR –

With buckwheat blinis and sour cream

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

– CRUSTACEA AND MOLLUSCS –

Native lobster cocktail 35.00
Prawn cocktail 18.50 Potted shrimps <i>cold or warm</i> 16.00
Dressed crab 20.00/29.50
Devonshire crab and avocado pear 18.00

– SOUPS –

Chilled beetroot soup, horseradish cream 8.50
Beef consommé <i>hot or cold</i> 14.00 Lobster bisque 14.00

– SMOKED FISH –

Lincolnshire eel 18.00
London Cure Scottish farmed salmon 18.50/29.00
London Cure Scottish sea trout 18.50/29.00
New season wild Scottish salmon 46.00

– APPETIZERS –

Twice baked Cropwell Bishop stilton soufflé 16.00
Goat's curd, summer truffle and vegetable salad 14.00
Marinated salmon, dill and mustard sauce 19.00/28.50
Scottish scallops, sauce vierge 25.00
Steak tartare 14.00/30.00

– FISH & SHELLFISH –

Halibut <i>grilled or poached</i> 36.00
Cornish plaice <i>grilled, fried or meunière</i> 25.00
Scottish lobster <i>grilled, Newburg, Thermidor or cold</i> 60.00
Grilled lemon sole with sauce Choron 26.00
Dover sole <i>grilled, goujons or meunière</i> 48.00
New season wild salmon <i>grilled or poached</i> 34.00
Turbot on the bone <i>grilled or poached</i> 55.00

– MEAT AND GRILLS –

Rhug Estate 35 day aged sirloin steak 28.00
Beef fillet 'au poivre' 36.00
Lamb cutlets 32.00 Lamb kidneys 19.00
Mixed grill 28.00
<i>Beef fillet, lamb cutlet, lamb kidney, black pudding, bacon and sausage</i>

– OMELETTES –

Smoked salmon and chive 17.50 Lobster and crab 36.00
Wild mushroom and summer truffle 20.00

– VEGETARIAN –

Artichoke, ricotta and lemon spelt risotto 16.50
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– VEGETABLES AND SALADS –

Leaf spinach 5.75
Honey glazed carrots 5.00 French beans 5.25
Peas, broad beans and spring onions 6.50
Courgette Provençal 8.50
Potatoes: <i>fried, boiled or creamed</i> 4.75
Truffle pomme purée 10.00
Secrett's baby leaves 4.75/7.50
Baby gem, chives and spring onions 5.00
Pickled cucumber 4.75
Isle of Wight tomato and onion salad 6.00

– SPRING MENU –

Gazpacho
Cured Cornish mackerel, cucumber and oyster mayonnaise
Goat's curd, summer truffle and vegetable salad

Carving trolley of the day
Salmon Coulibiac

Pan fried bass, peas, baby leek and orange butter sauce
Artichoke, ricotta and lemon spelt risotto

Apple crumble and custard
Pimm's jelly, strawberries, cucumber and mint ice cream
Selection of ice cream and sorbet

2 courses 30.00
3 courses 38.00

Set menu available Monday to Friday 12:00 to 14:30 – 17:30 to 19:30
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

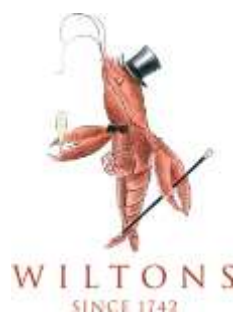
Saturday dinner
Fillet of beef Wellington

The carving trolley is also available most evenings 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 2013 12.50

Strawberry soufflé, compote and elderflower ice cream 12.00

Tokaji Aszú 5 Puttonyos 2006, Tokaj 18.00

Lemon parfait, meringue and hazelnuts 10.00

Jurancon 'Uroulat', Charles Hours, South-West 2012 10.00

Amedei chocolate fondant, honeycomb and salted caramel ice cream 12.00

Maury red, Domaine Pouderoux, Roussillon 2014 14.00

Fresh fruit salad, strawberry consommé and crème fraîche 10.00

Jurancon 'Uroulat', Charles Hours, South-West 2012 10.00

Summer pudding, clotted cream 14.00

Goutorbe-Bouillot Rosé Champagne, France NV 19.00

– 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

*English Breakfast, Earl Grey, Darjeeling, Lapsang Souchong, Garam Assam Chai
Green Tea, Camomile, Peppermint, Lemon Verbena, Jasmine*

Selection of petit fours 10.00

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