



— SPECIALS —

- Scottish langoustines 8.00 *each*  
 Seafood cocktail 52.00  
 Wild salmon *grilled or poached* 45.00

— CAVIAR —

Royal Belgian Oscietra		Sterling 'Supreme'		Beluga	
30g	58.00	30g	68.00	30g	180.00
50g	96.00	50g	119.00	50g	299.00

— CRUSTACEA & MOLLUSCS —

- Lobster cocktail 36.00    Prawn cocktail 18.50  
 Potted shrimps *warm or cold* 14.00  
 Devonshire crab and avocado pear 20.00    Dressed crab 23.00/34.50

— SOUPS —

- Chilled cucumber *smoked eel sandwich* 10.00  
 Beef consommé *hot or cold* 14.00    Lobster bisque 14.00

— SMOKED FISH —

- Lincolnshire smoked eel 23.00  
 Secret Smokehouse 'London Cure' Scottish salmon 18.50/29.00  
 New season wild Scottish salmon 48.00  
 Secret Smokehouse 'London Cure' Scottish sea trout 18.50/29.00

— APPETIZERS —

- Twice baked Cropwell Bishop Stilton soufflé 16.00  
 English garden salad *asparagus, broad beans and walnuts* 14.00  
 Burrata with Isle of Wight tomatoes and black olive 14.00  
 Whitebait 14.00  
 Marinated salmon, dill and mustard sauce 19.00  
 Steak tartare 14.00/30.00

— FISH & SHELLFISH —

- Cornish plaice *grilled, fried or meunière* 28.00  
 Dover sole *grilled, goujons or meunière* 60.00  
 Halibut *grilled or poached* 38.00  
 Native lobster *grilled, Newburg, Thermidor or cold* 55.00  
 Grilled lemon sole, sauce vierge 30.00  
 Turbot on the bone *grilled or poached* 55.00

— MEAT & GRILLS —

- West Country Beef fillet 38.00  
 Lamb kidneys 19.00  
 New season lamb cutlets 36.00  
 Mixed grill 28.00  
*Beef fillet, lamb cutlet, lamb kidneys, black pudding, bacon and sausage*

— OMELETTES —

- Smoked salmon and chive 17.50  
 Lobster 36.00

— VEGETARIAN —

- Courgette, lemon and hazelnut risotto 26.50

— VEGETABLES AND SALADS —

- English peas 6.50  
 Rainbow chard gratin 8.50  
 Cauliflower cheese 10.00  
 Runner beans 5.00    Leaf spinach 6.75  
 Bartlett carrots 5.00  
 Potatoes: *chips, creamed or new* 4.75  
 Truffle pomme purée 15.00  
 Green salad 5.00  
 Isle of Wight Heritage tomato salad 7.00  
 Pickled cucumber 4.75

— SUMMER MENU —

- Chilled cucumber soup *Smoked eel sandwich*  
 Secret Smokehouse 'London Cure' Scottish salmon  
 English garden salad *Asparagus, broad beans and walnuts*

Carving trolley

- Red mullet, warm tomato salad with olive tapenade  
 Courgette, lemon and hazelnut risotto

- Peaches, clotted cream, elderflower and champagne  
 Passion fruit parfait and raspberries  
 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  
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- Tuesday lunch  
 Rack of free range Blythburgh pork, crackling and apple sauce  
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- Wednesday lunch  
 Sirloin of Rose County beef, Yorkshire pudding and roast potatoes  
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- Thursday lunch  
 Honey glazed gammon with caramelised peach  
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- Friday lunch  
 Loch Duart salmon Coulibiac  
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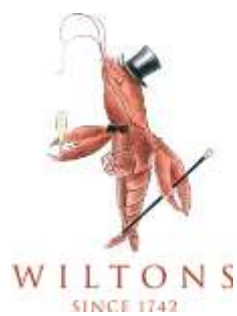
- Saturday dinner  
 Fillet of beef Wellington

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

Sample menu only

We politely ask that gentlemen wear long sleeved shirts, long trousers and closed top shoes  
 We do not permit short sleeves, graphic t-shirts, hooded tops or sportswear while dining

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



– DESSERTS –

Bramley and Royal Gala apple crumble  
Vanilla custard  
10.00

Crème brûlée  
10.00

Pimm's Jelly,  
Cucumber and strawberries  
12.00

Wiltons Summer pudding with clotted cream  
15.00

Amedei chocolate soufflé,  
Pistachio ice cream  
12.00

Seasonal fruit plate  
10.00

– 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

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

Wiltons Restaurant, 55 Jermyn Street, London SW1Y 6LX - Telephone 020 7629 9955 – [www.wiltons.co.uk](http://www.wiltons.co.uk)

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