

— OYSTERS —

| | | |
|-------------------------------|------------------------------------|-------------------------------|
| Dorset Rock ½ doz 16.50 | River Yealm Rock ½ doz 22.50 | Jersey Rock ½ doz 16.50 |
| Beau Brummell ½ doz 19.50 | Oyster Selection ½ doz 19.00 | Rockefeller ½ doz 19.50 |

— CAVIAR —

| | |
|------------------------|------------|
| Royal Belgian Oscietra | Beluga |
| 30g 58.00 | 30g 180.00 |
| 50g 96.00 | 50g 299.00 |

— 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 —

| |
|--|
| Spinach and sorrel 10.00 |
| Beef consommé <i>hot or cold</i> 14.00 |
| Lobster bisque 14.00 |

— SMOKED FISH —

| |
|--|
| Lincolnshire smoked eel 23.00 |
| Secret Smokehouse 'London Cure' Scottish salmon 18.50/29.00 |
| Secret Smokehouse 'London Cure' Scottish sea trout 18.50/29.00 |

— APPETIZERS —

| |
|--|
| Twice baked Cropwell Bishop Stilton soufflé 16.00 |
| Burrata with Isle of Wight tomatoes and black olives 14.00 |
| Whitebait 12.00 |
| Marinated salmon, dill and mustard sauce 19.00 |
| Steak tartare 14.00/30.00 |

— FISH & SHELLFISH —

| |
|---|
| Cornish plaice <i>grilled, fried or meunière</i> 26.00 |
| Dover sole <i>grilled, goujons or meunière</i> 48.00 |
| Halibut <i>grilled or poached</i> 36.00 |
| Native lobster <i>grilled, Newburg, Thermidor or cold</i> 68.00 |
| Grilled lemon sole, sauce vierge 28.00 |
| Turbot on the bone <i>grilled or poached</i> 65.00 |
| Cornish cod, shellfish and leek <i>en papillote</i> 26.50 |

— MEAT & GRILLS —

| |
|---|
| Rose County Beef fillet 36.00 |
| Lamb kidneys 19.00 |
| New season lamb cutlets 36.00 |
| Mixed grill 28.00 |
| <i>Beef fillet, lamb cutlet, lamb kidneys, black pudding, bacon and sausage</i> |

— OMELETTES —

| |
|-------------------------------|
| Smoked salmon and chive 17.50 |
| Lobster and crab 36.00 |

— VEGETARIAN —

| |
|--|
| Heritage beetroot, nasturtium and walnut risotto 26.50 |
|--|

— VEGETABLES AND SALADS —

| |
|---|
| English peas 6.50 |
| Sprouting broccoli <i>à la polonaise</i> 6.50 |
| Norfolk asparagus <i>hot or cold</i> 15.00 |
| French beans 5.00 |
| Potatoes: <i>chips or creamed</i> 4.75 |
| Jersey Royal new potatoes 6.50 |
| Leaf spinach 6.75 |
| Rocket with Parmigiano-Reggiano 8.50 |
| Isle of Wight Heritage tomato salad 7.00 |
| Pickled cucumber 4.75 |

— SPRING MENU —

Spinach and sorrel velouté
Secret Smokehouse 'London Cure' Scottish salmon
Burrata with Isle of Wight tomatoes and black olive

Carving trolley
Cornish red mullet, borlotti beans, octopus and saffron aioli
Heritage beetroot, nasturtium and walnut risotto

Bramley and Royal Gala apple crumble with custard
Buttermilk and thyme panna cotta with strawberries
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

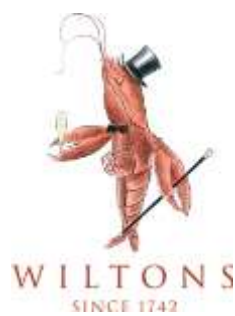
Saturday dinner
Fillet of beef Wellington

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

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
14.00

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

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

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

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