

— 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 —

Chicken & saffron broth 10.00
<i>Spring vegetables</i>
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
Norfolk asparagus <i>hot or cold</i> 15.00
Burrata with peas, broad beans and fig leaf olive oil 14.00
Marinated salmon, dill and mustard sauce 19.00
Whitebait 12.00
Steak tartare 14.00/30.00

— SPRING MENU —

Chicken & saffron soup *Spring vegetables*
 Wiltons marinated Loch Duart salmon with dill and mustard sauce
 Burrata with peas, broad beans and fig leaf olive oil

Carving trolley
 Chalk Stream Farm trout, mousserons, Swiss chard and beurre blanc
 Asparagus and pea risotto

Bramley and Royal Gala apple crumble
 Mango parfait with marshmallow and basil
 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

— FISH & SHELLFISH —

Sea trout with mussels, Jersey Royal potatoes and sea vegetables 26.50
Dover sole <i>grilled, goujons or meunière</i> 48.00
Halibut <i>grilled or poached</i> 36.00
Cornish plaice <i>grilled, fried or meunière</i> 26.00
Turbot on the bone <i>grilled or poached</i> 65.00
Lemon sole with spiced shrimp butter and samphire 28.00
Native lobster <i>grilled, Newburg, Thermidor or cold</i> 68.00

— MEAT & GRILLS —

Rose County beef fillet 36.00
Lamb kidneys 19.00
Lamb cutlets 32.00
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 —

Asparagus and pea risotto 26.50

— VEGETABLES AND SALADS —

Italian peas 6.50
French beans 5.00
Purple sprouting broccoli 5.50
Potatoes: <i>chips or creamed</i> 4.75
Jersey Royal new potatoes 6.50
Leaf spinach 5.75
Pea purée 5.00
Cauliflower and Montgomery Cheddar cheese gratin 10.00
Round lettuce, salad cream and tarragon 8.50
Isle of Wight Heritage tomato salad 7.00
Pickled cucumber 4.75

— 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 Coulubiach

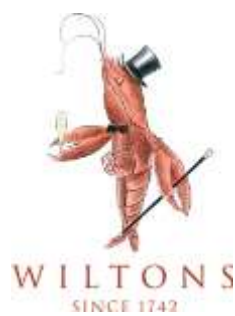
Saturday dinner
Fillet of beef Wellington

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

Passion fruit soufflé,
Mango compote and white chocolate ice cream
12.00

Wiltons Spotted Dick
10.00

Amedei chocolate fondant,
Honeycomb and salted caramel ice cream
12.00

Cow's curd cheesecake,
Strawberries and lemon verbena
10.00

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

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