

— OYSTERS —

Jersey Rock ½ doz 18.00	Loch Ryan Native ½ doz 30.00	West Mersea Native N°2 ½ doz 25.50
Beau Brummell ½ doz 22.50	Rockefeller ½ doz 22.50	Kilpatrick ½ doz 22.50

— CAVIAR —

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

— CRUSTACEA & MOLLUSCS —

Native lobster cocktail 36.00	Prawn cocktail 18.50
Devonshire crab and avocado pear 20.00	Dressed crab 23.00/34.50
Potted shrimps <i>warm or cold</i> 14.00	Seafood cocktail 52.00
Lobster consommé en gelee, crème fraiche and caviar 24.00	

— SOUPS —

Leek and sorrel soup <i>Quail egg, crouton and sorrel</i> 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
New season wild Scottish salmon 48.00/72.00
Secret Smokehouse 'London Cure' Scottish sea trout 18.50/29.00

— APPETIZERS —

Twice baked Cropwell Bishop Stilton soufflé 16.00
Burrata, Oxsprings air dried ham, beetroot and hazelnuts 18.00
Endive, walnuts and blue cheese 14.00
Marinated Loch Duart salmon, dill and mustard sauce 19.00
Whitebait 12.00
Steak tartare 14.00/30.00

— SUMMER MENU —

Cauliflower and Brunswick Blue cheese soup ½ doz Jersey Rock oysters Burrata, Oxsprings air dried ham, beetroot and hazelnuts
Carving trolley Loch Duart salmon with samphire, potato and smoked salmon gratin Wild mushroom risotto with chestnuts, truffle and rocket
Dulcey chocolate mousse, passion fruit and hazelnut cream Wiltons bread and butter pudding 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 —

Turbot on the bone grilled or poached 65.00
Halibut grilled or poached 38.00
Scottish lobster <i>grilled, Newburg, Thermidor or cold</i> 60.00
Cornish plaice <i>grilled, fried or meunière</i> 25.00
Lemon sole Veronique 30.00
Loch Duart salmon, potato and smoke salmon gratin 26.50
Dover sole <i>grilled, goujons or meunière</i> 55.00

— MEAT & GAME —

West Country beef fillet 38.00	Lamb cutlets 36.00
Lamb kidney's 19.00	Mixed grill 28.00
<i>Beef fillet, lamb cutlet, lamb kidney, black pudding, bacon and sausage</i>	
Roast grouse 45.00	Saddle of hare 'Jugged' with roast squash and quince 35.00
Venison Wellington, spinach and wild mushrooms 42.00	

— OMELETTES —

Smoked salmon and chive 17.50
Lobster and crab 36.00

— VEGETARIAN —

Chervil root and chestnut vegan risotto 26.00 <i>cashew nut, sweet cicely and truffle</i>

— VEGETABLES AND SALADS —

Leaf spinach 6.75	French beans 5.00
Baby Bartlett carrots 5.00	Celeriac purée 5.00
Hispi cabbage 5.00	Sprouting broccoli with roasted hazelnuts 5.00
Potatoes: <i>Heritage new, chips or creamed</i> 4.75	Gratin Dauphinois 10.00
Green salad 5.00	Pickled cucumber 4.75

— CARVING TROLLEY —

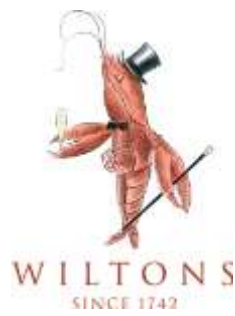
Monday lunch Roast leg of Romney Marsh lamb ***
Tuesday lunch Rack of free range Blythburgh pork, crackling and apple sauce ***
Wednesday lunch Sirloin of Rose County beef, Yorkshire pudding and roast potatoes ***
Thursday lunch Honey glazed gammon with caramelised peach ***
Friday lunch Loch Duart salmon 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 apple and Victoria plum crumble
with vanilla custard 10.00

Crème brûlée 10.00

Orange soufflé with Grand Marnier and almonds 12.00

Wiltons bread and butter pudding 10.00

Amedei chocolate fondant
with pear and hazelnuts 12.00

Seasonal fruit with lime sorbet 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

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