

— OYSTERS —

Loch Ryan Native N°2 ½ doz 30.00	Selection ½ doz 23.50	West Mersea Native N°2 ½ doz 24.00
Jersey Rock ½ doz 16.50	Carlingford Lough Rock ½ doz 22.00	River Yealm Rock ½ doz 22.50
Kilpatrick ½ doz 19.50	Beau Brummell ½ doz 19.50	Rockefeller ½ doz 19.50

— CAVIAR —

Aquitaine 30g 45.00 50g 76.00	Royal Belgian Oscietra 30g 58.00 50g 96.00	Beluga 30g 180.00 50g 299.00
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— CRUSTACEA AND MOLLUSCS —

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

— SOUPS —

Bouchon cep and artichoke velouté <i>Heritage egg and crisp garlic</i> 10.00	Beef consommé <i>hot or cold</i> 14.00	Lobster bisque 14.00
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— 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 32.00/48.00

— APPETIZERS —

Twice baked Cropwell Bishop Stilton soufflé 16.00
Salad of endive, Stichelton, beetroot and candied walnut 14.00
Black truffle, Violette and Jerusalem artichoke salad 18.00
Marinated salmon, dill and mustard sauce 19.00/28.50
Steak tartare 14.00/30.00

— FISH & SHELLFISH —

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

— MEAT AND GRILLS —

Lamb cutlets 32.00	Lambs' kidneys 19.00
Rose County beef fillet 36.00	Mixed grill 28.00
<i>Beef fillet, lamb cutlet, lamb kidney, black pudding, bacon and sausage</i>	

— GAME —

Wild fallow deer, roast shallot, fennel and cherries 36.00
Roast grouse 45.00

— OMELETTES —

Smoked salmon and chive 17.50
Lobster and crab 36.00

— VEGETARIAN —

Swiss chard, toasted almonds and spelt risotto 16.50
Wild mushroom and truffle pithivier 21.00

— VEGETABLES AND SALADS —

Leaf spinach 5.75	Baby Bartlett carrots 5.00
Cauliflower cheese 8.50	Celeriac purée 5.00
French beans 5.25	Braised white cabbage and bacon 5.50
Potatoes: <i>chips, boiled or creamed</i> 4.75	Gratin Dauphinois 8.50
Secrett's baby leaves 4.75/7.50	
Baby gem 5.00	Pickled cucumber 4.75
Isle of Wight tomato and onion salad 6.00	

— AUTUMN MENU —

Jerusalem artichoke and cep velouté
½ doz Jersey Rock oysters
Secret Smokery Scottish sea trout

Carving trolley: *Roast Sirloin of beef with Yorkshire pudding*
Roast Cornish monkfish, Savoy cabbage, tarragon and lobster velouté
Wild mushroom and truffle pithivier

Apple crumble and custard
Wild berry Eton mess
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 – 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 Coulbiac

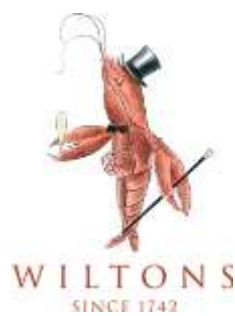
Saturday dinner
Fillet of beef Wellington

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

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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

Bread and butter pudding, vanilla custard 10.00

Château Bastor-Lamontagne, Sauternes 2010 17.00

– 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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