

— OYSTERS —

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| Carlingford Lough Rock ½ doz 19.50 | Selection ½ doz 22.50 | 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 —

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| 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 —

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| Lobster cocktail 36.00 | Prawn cocktail 18.50 |
| Potted shrimps <i>warm or cold</i> 14.00 | |
| Devonshire crab and avocado pear 20.00 | Dressed crab 23.00/34.50 |

— SOUPS —

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| Delicia pumpkin <i>with pumpkin seed and crème fraiche</i> 8.50 |
| Beef consommé <i>hot or cold</i> 14.00 |
| Lobster bisque 14.00 |

— SMOKED FISH —

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| 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 —

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| Twice baked Cropwell Bishop Stilton soufflé 16.00 |
| Whipped Ricotta, Victoria plum and air dried ham 18.00 |
| Endive, baby beetroot, pomegranate and walnut salad 14.00 |
| Whitebait 14.00 |
| Marinated salmon, dill and mustard sauce 19.00 |
| Steak tartare 14.00/30.00 |

— SUMMER MENU —

Delicia pumpkin soup
½ doz Carlingford lough Rock oysters
Whipped Ricotta, Victoria plum and air dried ham

Carving trolley
Pan fried plaice, brown shrimp beurre blanc and purslane
Vegan pumpkin risotto with rocket and almond

Quince and frangipane tart
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 —

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| Cornish plaice <i>grilled, fried or meunière</i> 25.00 |
| Dover sole <i>grilled, goujons or meunière</i> 55.00 |
| Halibut <i>grilled or poached</i> 38.00 |
| Native lobster <i>grilled, Newburg, Thermidor or cold</i> 60.00 |
| Lemon sole Veronique 30.00 |
| Turbot on the bone <i>grilled or poached</i> 60.00 |

— MEAT & GAME —

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| Rose County Beef fillet 38.00 |
| Lamb cutlets 36.00 |
| Lamb's kidneys 19.00 |
| Mixed grill 28.00 |
| Rhug Estate Sika deer, pumpkin, cavolo nero and orange 38.00 |
| Roast grouse 45.00 |

— OMELETTES —

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

— VEGETARIAN —

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| Vegan Delicia pumpkin risotto with rocket and almonds 26.00 |
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— VEGETABLES AND SALADS —

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| French beans 5.25 | Leaf spinach 6.75 |
| Hispi cabbage 5.00 | |
| Bartlett baby carrots 5.00 | |
| Potatoes: <i>chips, creamed or Heritage new</i> 4.75 | |
| Celeriac purée 5.00 | |
| 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 Coulibiac

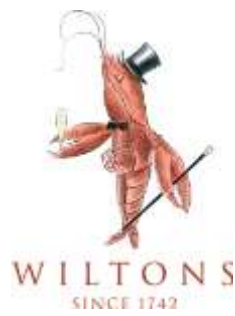
Saturday dinner
Fillet of beef Wellington

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 apple and Victoria plum crumble
with vanilla custard

10.00

Crème brûlée

10.00

Wiltons bread and butter pudding

10.00

Amedei chocolate fondant
with pears 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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