

— STATEMENT —

We continue to monitor and implement the latest advice issued by the Government concerning COVID-19 and have introduced a number of new policies, procedures, and working methods all designed to ensure your comfort and safety.

Wiltons prides itself on maintaining the highest food hygiene standards and COVID-19 has only reinforced our approach to ensuring our practices guarantee that your dining experience is exceptional and as safe as possible.

We have introduced a number of new policies as well as where necessary implemented changes to our existing procedures. Many of these will occur behind the scenes and therefore will be unnoticeable and will not affect your dining experience.

— WILTONS HISTORY —

Always in the St. James's area, WILTONS originally opened in 1742 as a stall selling oysters, shrimps and cockles in the Haymarket by George William Wilton, a local shellfish monger. Business prospered and moved in 1805 to Cockspur Street.

Over the next 50 years, the premises moved around St James's and became a fully-fledged restaurant in 1840 on Ryder Street, called Wiltons Oyster Rooms. The first Royal Warrant was received in 1884 as Purveyor of Oysters to Queen Victoria, and a second as Purveyors to the Prince of Wales.

In 1889, the restaurant moved out of the family for the first time and was bought by David Edwin Winder. In 1930, the license was taken over by Mrs Bessie Leal. Mrs Leal held the license until 1942, when a bomb was dropped on St. James's Church, Piccadilly. Mrs Leal folded her towel and declared to Mr Olaf Hambro – who happened to be eating oysters at the bar – that Wiltons was closed. Mr Hambro's response was to request that Wiltons be added to his bill.

Mr Hambro engaged the services of Jimmy Marks, then oyster man at Bucks Club, and reopened a week later. WILTONS moved to Bury Street in 1964 then to its current site at 55 Jermyn Street in 1984. The restaurant is still owned by the Hambro family.

Its current Jermyn Street location, in the heart of St James's, is ideally suited to its clientele, which includes members of the government, businesspersons, film stars and British aristocracy. Service is discreet, professional and welcoming. WILTONS is a British classic.

12.5% discretionary service charge will be added to your bill

Prices are in Pounds Sterling and include 5% VAT

Food allergies and intolerance: Before ordering please speak to our staff about your requirements

—SEASONAL STARTERS—

Secret Smokehouse 'London Cure' Scottish salmon

Game terrine, brown sauce & pickled mustard seeds

La Latteria burrata, Navel oranges, walnuts & tardivo



—SEASONAL MAIN COURSES—

Roast monkfish, roast chicken sauce & sea vegetables

Roast Guinea fowl, sprouts & artichoke purée

Wild mushroom & Winter truffle risotto



—SEASONAL DESSERTS—

Wiltons Christmas pudding
Brandy butter & orange custard

Caramel parfait, banana & peanuts

Blackberry & Wiltons Champagne jelly



SEASONAL MENU

Seasonal dishes are available as a set menu.

2 courses 35.00

3 courses 43.00

*12.5% discretionary service charge will be added to your bill
Prices are in Pounds Sterling and include 5% VAT
Food allergies and intolerance: Before ordering please speak to our staff about your requirements*

— OYSTERS —

Cork Harbour Rock *½ doz* 18.00 Helford River Native *½ doz* 33.00

— SOUPS —

Beef consommé *hot or cold* 14.00 Lobster bisque 14.00

— HORS D'OEUVRES —

Royal Belgian Oscietra Caviar	Beluga Caviar
<i>30g</i> 58.00 <i>50g</i> 96.00	<i>30g</i> 180.00 <i>50g</i> 299.00

Twice baked Cropwell Bishop Stilton soufflé 16.00

Native lobster cocktail 38.00 Potted shrimps *warm or cold* 16.00

Avocado and crab 20.00

Secret Smokehouse 'London Cure' Scottish salmon 18.50 / 29.00

Devonshire smoked eel with horseradish cream 23.00

Steak tartare 14.00 / 30.00 *May contain nuts*

— FISH & SHELLFISH —

Dover sole *grilled, goujons or meunière* 60.00

Halibut *grilled or poached* 38.00

Turbot *grilled or poached* 60.00

Cornish plaice *meunière, grilled or fried* 26.00

Native lobster *Thermidor, Newburg or grilled* 65.00

— GAME & GRILLS —

Venison pie 28.50

Lamb cutlets 36.00

Surrey Farm beef fillet 40.00

— VEGETABLES & SALADS —

French beans 5.50 Leaf spinach 6.75

Sprouts, chestnuts and bacon 8.50 Celeriac purée 6.50

Chips 5.50 Gratin Dauphinois 10.00 Truffle pomme purée 15.00

Rocket, Parmesan & Balsamic vinegar 10.50 Pickled cucumber 6.50

12.5% discretionary service charge will be added to your bill

Prices are in Pounds Sterling and include 5% VAT

Food allergies and intolerance: Before ordering please speak to our staff about your requirements

— **CHEESE AND SAVOURIES** —

Cheese from the trolley 16.00

Welsh rarebit 11.00 Anchovies on toast 11.00

Soft herring roes on toast 15.00

— **ICE CREAMS AND SORBETS** —

Ice creams *3 scoops* 8.50
Vanilla, chocolate or pistachio

Sorbets *3 scoops* 8.50
Lime or mandarin

— **DESSERTS** —

Apple & cinnamon crumble with custard 10.00 *Contains nuts*

Wiltons Christmas pudding 15.00
Brandy butter & orange custard

Caramel parfait, banana & peanuts 10.00

70 % Amedio chocolate fondant, mandarin sorbet & chocolate crumb 12.00

Blackberry & Wiltons Champagne jelly 10.00

— **TEA 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*

12.5% discretionary service charge will be added to your bill

Prices are in Pounds Sterling and include 5% VAT

Food allergies and intolerance: Before ordering please speak to our staff about your requirements