

— THE 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

— WILTONS SEASONAL MENU —

Terrine of Autumn Game

Pheasant, mallard, venison and Guinea fowl

Secret Smokehouse 'London Cure' Scottish Salmon

½ Dozen Rock Oysters



Trolley of the Day

Roast Rack of Blythburgh Pork

Roast potatoes and apple compote

Lemon Sole, Mussels, Samphire, Cider and Crème Fraiche Sauce

Wild Mushroom and Winter Truffle Risotto

Acquerello carnaroli rice, girolle mushroom and aged Parmesan



Christmas Pudding

Brandy butter and custard

Apple and Hazelnut Crumble

Vanilla custard

Choice of Two Cheese, Yorkshire Chutney and Oatcakes

2 courses 39.95

3 courses 47.95

Available Monday to Friday Lunch 12:00 to 14:30 - Monday to Saturday 17:30 to 19:00

15% discretionary service charge will be added to your bill - Prices are in Pounds Sterling and include 12.5% VAT

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

Wiltons Restaurant, 55 Jermyn Street, London SW1Y 6LX - 020 7629 9955 - Wiltons.co.uk

— OYSTERS —

Jersey Rock Oysters
½ doz 22.50 / doz 45.00

Cork Native Oysters
½ doz 36.00 / doz 72.00

Selection of Oysters
½ doz 29.25 / doz 58.50

Rockefeller
½ doz 27.00

Soy, Sesame and Truffle
½ doz 27.00

— CAVIAR —

With buckwheat blinis and sour cream

Royal Belgian Oscietra 30g 58.00 Beluga 30g 200.00

— CRUSTACEA & MOLLUSCS —

Avocado and Crab 21.00

Prawn Cocktail 24.00 Native Lobster Cocktail 38.00

Potted Shrimps *warm or cold* 16.00

— SMOKED FISH —

Secret Smokehouse 'London Cure' Scottish Salmon 19.50 / 30.00

Severn & Wye Smoked Eel and Horseradish Cream 25.00

Secret Smokehouse 'London Cure' Scottish Trout 19.50 / 30.00

— SOUPS —

Beef Consommé *hot or cold* 14.00

Lobster Bisque 14.00

— HORS D'OEUVRES —

Twice Baked Cropwell Bishop Stilton Soufflé 16.00

Burrata, Heritage Beetroot, Walnuts and Truffle Salad 18.50

Marinated Salmon with Dill and Mustard Sauce 19.00

Foie Gras Terrine, Madeira Jelly and Brioche 24.00

Steak Tartare 16.50 / 33.00 *May contain nuts*

— **FISH & SHELLFISH** —

- Dover Sole *grilled, goujons or meunière* 65.00
Lemon Sole, Mussels, Samphire, Cider and Crème Fraiche Sauce 28.50
Chalk Stream Trout *pan fried, poached or grilled* 25.00
Halibut *grilled or poached* 38.00
Lobster *Thermidor, Newburg or grilled* 75.00
Turbot *grilled or poached* 70.00

— **MEATS & GRILLS** —

- Red Leg Partridge à l'anglaise 25.50
Bread sauce, brioche crumb, liver pâté and bacon
Pheasant and Foie Gras Pithivier 35.00
Lamb Cutlets 38.00
Beef Fillet 45.00
Mixed Grill 28.50
Beef fillet, lamb cutlet, lamb kidneys, black pudding, bacon and sausage
Please be aware game birds may contain shot

— **VEGETARIAN** —

- Wild Mushroom and Winter Truffle Risotto 28.50
Acquerello carnaroli rice, girolle mushroom and aged Parmesan

— **VEGETABLES** —

- French Beans 6.50 Leaf Spinach 6.75
Sprouts, Chestnuts and Bacon 6.50
Braised Red Cabbage 6.50 Celeriac Purée 6.50
Truffle Pomme Purée 15.00 Chips 5.50 Boiled Potatoes 6.50
Gratin Dauphinois 10.00

— **SALADS** —

- Mixed Leaf Salad 6.50
Orange and Endive Salad 7.50
Pickled Cucumber 6.50

— **CHEESE & SAVOURIES** —

Selection of British Farmhouse Cheese 16.00

Welsh Rarebit 11.00

Anchovies on Toast 11.00

— **ICE CREAMS AND SORBETS** —

Ice Creams 3 scoops 8.50
Vanilla, chocolate or Bailey's

Sorbets 3 scoops 8.50
Lime, blood orange or mango

— **DESSERTS** —

Apple and Hazelnut Crumble 12.00
Vanilla Custard

Passionfruit Soufflé 15.00
Mango sorbet and mango compote

Poached Red Wine Pear 12.00
Cinnamon ice cream

Christmas Pudding 15.00
Brandy butter and custard

Chocolate Fondant 12.00
Honeycomb and clotted cream ice cream

— **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*

— **PETIT FOURS** —

Selection of Petit Fours 12.00
*Passion Fruit Pate de Fruit, Praline Choux Bun
Red Velvet Macaroons, Vodka and White Chocolate Truffles*

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