

## — 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 —

Wiltons Game Terrine

*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*

Pan Fried Cod

*Capers, cornichons, lemon, and butter*

Black Winter Truffle Risotto

*Acquerello carnaroli rice and aged Parmesan*



Apple and Hazelnut Crumble

Poached Red Wine Pear and Cinnamon Ice Cream

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  
½ doz 22.50 / doz 45.00

Colchester Native  
½ doz 36.00 / doz 72.00

Selection of Oysters  
½ doz 29.25 / doz 58.50

— CAVIAR —

Royal Belgian Oscietra 30g 58.00    Beluga 30g 200.00

*With buckwheat blinis and sour cream*

— CRUSTACEA & MOLLUSCS —

Avocado and Crab 21.00

Potted Shrimps *warm or cold* 16.00

Native Lobster Cocktail 38.00

— SMOKED FISH —

Secret Smokehouse 'London Cure' Scottish Salmon 19.50 / 30.00

Smoked Eel and Horseradish Cream 25.00

— SOUPS —

Beef Consommé *hot or cold* 14.00

Lobster Bisque 14.00

— HORS D'OEUVRES —

Twice Baked Cropwell Bishop Stilton Soufflé 16.00

Rocket, Confit Datterini Tomatoes and Parmesan 14.00

Marinated Salmon with Dill and Mustard Sauce 19.00

Wiltons Game Terrine 19.00  
*Pheasant, mallard, venison and Guinea fowl*

— **FISH & SHELLFISH** —

- Sea Bass *grilled or pan fried* 46.00
- Dover Sole *grilled, goujons or meunière* 65.00
- Halibut *grilled or poached* 38.00
- Lobster *Thermidor, Newburg or grilled* 75.00
- Pan Fried Cod 28.50  
*Capers, cornichons, lemon, and butter*

— **MEATS & GRILLS** —

- Lamb Cutlets 38.00
- Lamb Kidneys 19.50
- Beef Fillet 45.00
- Mixed Grill 28.50  
*Beef fillet, lamb cutlet, lamb kidneys, black pudding, bacon and sausage*

— **VEGETARIAN** —

- Black Winter Truffle Risotto 28.50  
*Acquerello carnaroli rice and aged Parmesan*

— **VEGETABLES** —

- French Beans 6.50    Leaf Spinach 6.75
- Braised Red Cabbage 6.50    Celeriac Purée 6.50
- Chips 5.50    Boiled Potatoes 6.50
- Gratin Dauphinois 10.00

— **SALADS** —

- Pickled Cucumber 6.50
- Italian Winter Leaves, Balsamic Vinegar and Parmesan 7.50

— **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*

Chocolate Fondant 12.00  
*Honeycomb and vanilla ice cream*

Bread and Butter Pudding 12.00

— **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*

— **PETIT FOURS** —

Selection of Petit Fours 12.00  
*Passion Fruit Pate de Fruit, Praline Choux Bun  
Red Velvet Macaroons and Blackberry Teacake*

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