

## —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 —

Burrata

*Datterino tomatoes, olives and basil oil*

Secret Smokehouse 'London Cure' Scottish Salmon

½ Dozen Rock Oysters



Trolley of the Day

Grilled Monkfish

*Pizzaiola sauce, black olives and oregano oil*

Acquerello Risotto

*Peas, Colston Bassett Stilton and Walnuts*



Bitter Chocolate ganache

*Orange and almonds*

Apple and Rhubarb Crumble

*Hazelnut, ginger, and 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 20% 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 Rock  
½ doz 24.00 / doz 48.00

Dorset Rock  
½ doz 24.00 / doz 48.00

Selection of Oysters  
½ doz 23.50 / doz 47.00

— CAVIAR —

Royal Belgian Oscietra 30g 58.00    Iranian Beluga 30g 200.00

*With buckwheat blinis and sour cream*

— CRUSTACEA & MOLLUSCS —

Native Lobster Cocktail 38.00

Potted Shrimps *warm or cold* 16.00

Devonshire Crab and Avocado 29.00

— SMOKED FISH —

Secret Smokehouse 'London Cure' Scottish Salmon 19.50 / 30.00

Smoked Eel and Horseradish Cream 28.50

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 Colston Bassett Stilton Soufflé 16.00

Burrata 18.50

*Datterino tomatoes, olives and basil oil*

Portwood Farm Asparagus with Hollandaise Sauce 20.00

Endive, Stilton and Walnut Salad 8.50 / 11.50

Marinated Salmon with Dill and Mustard Sauce 19.00

Beef Tartare 18.50 / 28.00

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— FISH & SHELLFISH —

- Halibut *grilled or poached* 38.00  
Dover Sole *grilled, goujons or meunière* 65.00  
Seabass *grilled or pan fried* 38.00  
Cornish Plaice *fried, grilled or meunière* 30.00  
Native Lobster *Thermidor, Newburg or grilled* 75.00

— MEATS & GRILLS —

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

— VEGETARIAN —

- Acquerello Risotto 28.50  
*Peas, Colston Bassett Stilton and Walnuts*

— VEGETABLES —

- French Beans 6.50    Pea Purée 6.50  
Leaf Spinach 6.75  
Chantenay Carrots 6.50  
Potatoes: *chips or creamed* 5.50  
Jersey Royals 8.00    Gratin Dauphinois 10.00

— SALADS —

- Pickled Cucumber 6.50  
Mesclun Salad 7.00 / 10.00

— **CHEESE & SAVOURIES** —

Selection of British Farmhouse Cheese 16.00

Welsh Rarebit 11.00

Anchovies on Toast 11.00

— **ICE CREAMS & SORBETS** —

Ice Creams 3 scoops 8.50  
*Vanilla, chocolate or white chocolate*

Sorbets 3 scoops 8.50  
*Lime, blood orange or mango*

— **DESSERTS** —

Apple and Rhubarb Crumble 12.00  
*Hazelnut, ginger, and vanilla custard*

Passionfruit Soufflé 15.00  
*Mango sorbet and mango compote*

Seasonal and Exotic Fruit Salad 10.00

Chocolate Fondant 12.00  
*Peanut and salted caramel ice cream*

Bread and Butter Pudding 12.00  
*Vanilla custard*

— **TEA & 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

*Mocha choux, blackcurrant pate de fruit, mendiant, passion fruit and sesame macaroon*