

—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, sourdough croutons, olives and basil oil

Secret Smokehouse 'London Cure' Scottish Trout

½ Dozen Rock Oysters



Trolley of the Day

Grilled Cornish plaice

Fennel and basil salad with lovage salsa verde

Acquerello Risotto

Asparagus, pea and girolle mushroom



Strawberries

Strawberry and champagne jelly, vanilla panna cotta and basil

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

Carlingford Rock
½ doz 25.50 / doz 51.00

Selection of Oysters
½ doz 24.00 / doz 48.00

— 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 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, sourdough croutons, olives and basil oil

Asparagus Salad 24.50

Peas, broad beans, lemon and caviar

Rocket and Parmesan Salad 14.25

12yr old balsamic vinegar, Datterino tomatoes and aged parmesan

Marinated Salmon with Dill and Mustard Sauce 19.00

Beef Tartare 18.50 / 28.00

— FISH & SHELLFISH —

Halibut *grilled or poached* 38.00
Salmon *grilled or poached* 28.50
Dover Sole *grilled, goujons or meunière* 65.00
Cornish Plaice *fried, grilled or meunière* 30.00
Native Lobster *Thermidor, Newburg or grilled* 75.00

— MEATS & GRILLS —

Lamb Cutlets 38.00 Lambs Kidney's 19.50
Hereford Beef Fillet 45.00
Mixed Grill 28.50
Beef fillet, lamb cutlet, kidney, black pudding, bacon and sausage

— VEGETARIAN —

Acquerello Risotto 28.50
Asparagus, pea and girolle mushroom

— VEGETABLES —

French Beans 6.50 Pea Purée 6.50
Peas 6.50
Leaf Spinach 6.75
Baked Courgette, Tomato and Parsley Crumb 8.50
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
Rocket and Parmesan Salad 9.50
12yr old balsamic vinegar, Datterino tomatoes and aged parmesan

— 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 pistachio

Sorbets 3 scoops 8.50
Coconut, guava or strawberry

— DESSERTS —

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

Strawberry Soufflé 15.00
Pistachio ice cream and strawberry 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