

— OYSTERS —

Cooley Gold Irish Rock
½ doz 33.00 / doz 66.00

Loch Ryan Scottish Native
½ doz 39.00 / doz 78.00

Carlingford Irish Rock
½ doz 33.00 / doz 66.00

Selection of Oysters
½ doz 37.00 / doz 74.00

— CAVIAR —

Vintage Baerii 30g 98.00

Oscietra 30g 110.00 / 50g 182.00 Beluga 30g 250.00 / 50g 420.00

With Buckwheat Blinis and Crème Fraiche

— CRUSTACEA & MOLLUSCS —

Potted Shrimps *warm or cold* 21.00 Lobster Cocktail 42.00

Devonshire Crab and Avocado 34.00

— SMOKED FISH —

Maldon Salt Cured Smoked Scottish Salmon 23.00 / 34.50

Devon Smoked Eel and Horseradish 35.00

Secret Smokehouse Sea Trout 28.00 / 42.00

Secret Smokehouse 'London Cure' Scottish Salmon 28.00 / 42.00

— FIRST COURSE —

Wye Valley Asparagus with Citrus Beurre Blanc 18.00

Salad of Goat's Curd, Camino Tomatoes, Mango and Pistachio 18.00

Twice Baked Stilton Soufflé 20.00

Marinated Salmon with Dill and Mustard Sauce 22.00

Salmon Ceviche, Guacamole and Citrus Dressing 24.00

Beef Tartare 21.00 / 35.00

Foie Gras Terrine with Sauternes Jelly 28.00

— SOUPS —

Leek, Potato and Saffron Soup 14.00

Crisp fried cod, Yorkshire Seaweed and Rapeseed oil

Beef Consommé 16.00 Lobster Bisque 16.00

*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*

— FISH & SHELLFISH —

Dover Sole *grilled, goujons or meunière* 69.00

Turbot on the Bone *poached or grilled* 70.00

Cornish Hake, Purple Sprouting Broccoli and Devilled Shrimp Butter 36.00

Halibut *grilled or poached* 48.00

Native Lobster *grilled, Thermidor or Newburg* 75.00

— MEAT & GRILLS —

Lamb Cutlets 48.00

Lamb Kidneys and Bacon 28.00

Mixed Grill 48.00

Beef fillet, lamb kidney, lamb cutlet, black pudding, bacon and sausage

Surrey Farm Beef Fillet 58.00

— RISOTTO —

Risotto of Morel, Truffle and Wild Garlic 42.00

— VEGETABLES —

Pea Purée 8.50

Purple Sprouting Broccoli 8.50

Roast Carrots and Carrot Top Pesto 8.50

Leaf Spinach 7.00

Green Beans 6.50

Cauliflower Cheese 10.00

Truffle Creamed Potatoes 16.00

Perigord Truffles

Gratin Dauphinois 12.00

Chips 6.50

— SALADS —

Samphire and Lemon Olive Oil 6.50

Pickled Cucumber 6.50

Green Leaf Salad 6.50