

— OYSTERS —

Helford Natives <i>½ doz</i> 33.00	Jersey Rock <i>½ doz</i> 18.00	Colchester Natives <i>½ doz</i> 33.00
Rockefeller <i>½ doz</i> 27.00	Christian Dior <i>½ doz</i> 39.00	Kilpatrick <i>½ doz</i> 27.00

— CAVIAR —

Royal Belgian Oscietra	Beluga
30g 58.00	30g 180.00
50g 96.00	50g 299.00

— CRUSTACEA & MOLLUSCS —

Native lobster cocktail 38.00	Prawn cocktail 18.50
Scallops, creamed leeks and langoustine velouté 32.00	
Devonshire crab and avocado pear 20.00	
Dressed crab 24.00	Potted shrimps <i>warm or cold</i> 14.00
	Seafood cocktail 52.00

— SOUPS —

Chanterelle mushroom soup with Winter truffle 12.00	
Lobster bisque 14.00	Beef consommé <i>hot or cold</i> 14.00

— SMOKED FISH —

Devonshire smoked eel 23.00
Smoked Chalk Stream Farm trout 18.50/29.00
Secret Smokehouse 'London Cure' Scottish salmon 18.50/29.00

— APPETIZERS —

Twice baked Cropwell Bishop Stilton soufflé 16.00
Heritage beetroot, burrata and pickled walnuts 18.00
Marinated salmon, dill and mustard sauce 19.00
Pork rillettes, Wiltons piccalilli and sourdough toast 16.00
Steak tartare 14.00/30.00

- CARVING TROLLEY-

Monday lunch Roast leg of Romney Marsh lamb ***
Tuesday lunch Rack of free range Blythburgh pork, crackling and apple sauce ***
Wednesday lunch Sirloin of Rose County beef, Yorkshire pudding and roast potatoes ***
Thursday lunch Honey glazed gammon with caramelised peach ***
Friday lunch Loch Duart salmon Coulbiac ***
Saturday dinner Fillet of beef Wellington

The carving trolley is also available most evenings from 7pm with a seasonal option.

— FISH & SHELLFISH —

Halibut <i>grilled or poached</i> 38.00
Skate <i>grilled or meunière</i> 24.50
Roast cod, Monk's beard and warm saffron aioli 28.50
Dover sole <i>grilled, goujons or meunière</i> 60.00
Roast monkfish, spiced dahl and lovage 30.00
Lobster <i>grilled, Newburg, Thermidor or cold</i> 70.00
Lemon sole, blood orange and fennel 35.00

— MEAT & GAME —

Beef fillet 40.00
Lamb cutlets 36.00
Lamb's kidneys 19.00
Mixed grill 28.00
<i>Beef fillet, lamb cutlet, bacon, black pudding and sausage</i>

— OMELETTES —

Smoked salmon and chive 17.50	Lobster 38.00
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— VEGETARIAN —

Risotto primavera 29.00

— WINTER MENU —

Chanterelle soup with Winter truffle
Heritage beetroot, burrata and pickled walnuts
Pork rillettes, Wiltons piccalilli and sour dough



Roast cod, Monk's beard and warm saffron aioli

Risotto primavera

Lunch: Carving Trolley

Dinner: Wiltons mixed grill



Crème brûlée

Pineapple tarte tatin with coconut sorbet

Selection of ice creams and sorbets

2 courses 35.00

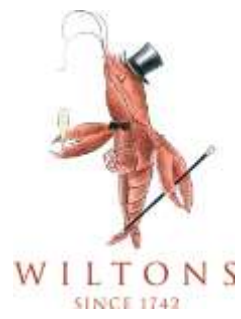
3 courses 43.00

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

Sample menu only

We politely ask that gentlemen wear long sleeved shirts, long trousers and closed top shoes
We do not permit short sleeves, graphic t-shirts, hooded tops or sportswear while dining

Opening hours: Monday to Friday 12:00 to 14:30 and 17:30 to 22:30, Saturday 17:30 to 22:30 Private dining available
A discretionary service charge of 12.5% will be added to your bill - Prices are in Pounds Sterling and include 20% VAT



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WILTONS
SINCE 1742

— CHEESE AND SAVOURIES —

Selection of British farmhouse cheese 14.00

Soft herring roes on toast 13.50

Angel on horseback 15.00

Welsh rarebit 11.00

Scotch woodcock 12.75

Anchovies on toast 11.00

— ICE CREAMS AND SORBETS —

Ice creams 3 scoops 8.50

Vanilla, salted caramel or coffee

Sorbets 3 scoops 8.50

Lime, lemon or mango and passion fruit

— DESSERTS —

Apple and rhubarb crumble with custard 12.00

Contains nuts

Bread and butter pudding with custard 10.00

70% Amedei chocolate fondant with peanut and caramel 12.00

Contains nuts

Passion fruit soufflé with coconut sorbet 14.00

Crème brûlée 10.00

Grand Marnier parfait with citrus fruit and hazelnuts 12.00

Contains nuts

Poached Pear tart with vanilla ice cream 10.00

Exotic fruit Salad 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

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