

---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 ---

Marinated Salmon
Dill and Mustard Sauce

½ Dozen Rock Oysters

Endive Salad
Colston Bassett, Conference pear and walnuts



Daube of Beef
Salsify and Bourguignonne garnish

Deep Fried Lemon Sole
Baby leeks, lemon thyme and warm tartare sauce

Mushroom Risotto
Aquerello aged rice, morels and Winter truffle



Bread and Butter Pudding
Vanilla Custard

Citrus fruit and Sorbet
Sicilian citrus fruit, lemon balm and blood orange sorbet

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 Dinner 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
Genetically modified organism oil is being used at these premises.*

Wiltons Restaurant, 55 Jermyn Street, London SW1Y 6LX - 020 7629 9955 - Wiltons.co.uk

--- OYSTERS ---

Jersey Rock
½ doz 30.00 / *doz* 60.00

Loch Ryan Native
½ doz 39.00 / *doz* 78.00

Pembrokeshire Rock
½ doz 36.00 / *doz* 72.00

Selection of Oysters
½ doz 35.00 / *doz* 70.00

--- CAVIAR ---

Royal Belgian Oscietra 30g 75.00 Iranian Beluga 50g 350.00

With buckwheat blinis and sour cream

--- CRUSTACEA & MOLLUSCS ---

Potted Shrimps *warm or cold* 18.00

Devonshire Crab and Avocado 29.00

Prawn Cocktail 24.00

--- SMOKED FISH ---

Smoked Eel and Horseradish 28.50

Smokin' Brothers Smoked Scottish Salmon 19.50 / 30.00

Secret Smokehouse 'London Cure' Scottish Salmon 19.50 / 30.00

--- SOUPS ---

Lobster Bisque 16.00

Beef Consommé *hot or cold* 16.00

--- HORS D'OEUVRES ---

Smoked Cod's Roe 12.00

Yorkshire sea salt, baby carrots and sourdough crisps

Twice Baked Colston Bassett Stilton Soufflé 18.00

Endive Salad 16.00

Colston Bassett, Conference pear and walnuts

Lobster Risotto 38.00

Navel orange, tarragon and spring onions

Marinated Salmon 19.50

Dill and Mustard Sauce

Beef Tartare 21.00 / 30.00

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--- FISH & SHELLFISH ---

Dover Sole *grilled or meunière* 65.00

Halibut *grilled or poached* 46.00

Goujons of Dover Sole 35.00 / 65.00

Deep Fried Lemon Sole 32.00

Lemon thyme, baby leeks and warm tartare

Native Lobster *Thermidor, Newburg or grilled* 75.00

--- GRILLS ---

Beef Fillet 48.00 Beef Sirloin 42.00

Lamb Cutlets 42.00

Calf's Liver 32.00

Lambs Kidneys 23.00

Mixed Grill 48.00

Beef fillet, calf's liver, lamb kidney, lamb cutlet, black pudding, bacon and sausage

--- VEGETARIAN ---

Mushroom Risotto 32.00

Aquerello rice, morels and Winter truffle

--- VEGETABLES ---

French Beans 6.50

Peas 6.50

Leaf Spinach 6.75

Cauliflower Cheese 10.00

Celeriac Purée 6.50 Pea Purée 6.50

New Potatoes 6.50 Chips 6.50

Gratin Dauphinois 12.00

--- SALADS ---

Pickled Cucumber 6.50

Green Leaf Salad 6.50

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--- 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, prune and Armagnac or hazelnut

Sorbets *3 scoops* 8.50

Rhubarb, lemon and blood orange

--- DESSERTS ---

Vanilla Crème Brûlée 12.00

Apple Crumble 12.00

Bramley and Jonagold apple, Hazelnut crumble and vanilla custard

Citrus Fruit and Sorbet 12.00

Sicilian citrus fruit, lemon balm and blood orange sorbet

Chocolate Mousse 12.00

Espresso, 70% Amedei chocolate and salted caramel sauce

Bread and Butter Pudding 14.00

Vanilla custard

--- TEA & COFFEE ---

Filter Coffee 4.50

Espresso 4.00 Double Espresso 5.50 Cappuccino 5.50

Fresh Mint 5.50

Postcard Teas 5.75

*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, pistachio and chocolate tartlet, white chocolate fudge and
madeleines*

Vin Santo del Chianti, Occhio di Pernice, Tenute Silvio Nardi 29.00/100ml

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