—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 ----

Ajo Blanco Marcano almonds, cherries and white crab meat

> Beetroot and Gin Cured Salmon Beetroot purée and emulsion

> > 1/2 Dozen Rock Oysters



Barnsley Lamb Chop Rainbow chard, anchovies and parsley

Grilled Plaice Cherry vine tomatoes and Salsa Verde

Risotto of Tomato and Summer Vegetables Tomato essence, broad beans, fennel and Kalamata olives



Pimm's Jelly Strawberries, mint and cucumber sorbet

Suggested Cocktail Pairing: Strawberry Deuce £18.00

Apple Crumble Hazelnut crumble and vanilla custard

Choice of two cheeses Yorkshire chutney and oatcakes

2 courses 39.95 3 courses 47.95

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

----- OYSTERS ----

Jersey Rock ½ doz 30.00 / doz 60.00 Colchester Rock *½ doz* 36.00 / *doz* 72.00 Gallagher Irish Rock ½ doz 39.00 / doz 78.00

Selection of Oysters ½ doz 35.00 / doz 70.00

Vintage Baerri 30g 98.00

Caviar is left to mature for 3-8 months to allow its flavour to evolve with subtle notes of hazelnut and salty olives.

Oscietra 30g 75.00 Beluga 30g 200.00

With Buckwheat Blinis and Crème Fraiche

----- CRUSTACEA & MOLLUSCS -----

Potted Shrimps warm or cold 21.00

Lobster Cocktail 42.00

-----SMOKED FISH -----

Maldon Salt Cured Smoked Scottish Salmon 23.00 / 34.50

Secret Smokehouse 'London Cure' Scottish Salmon 28.00 / 42.00

Devon Smoked Eel and Horseradish 32.00

----- SOUPS -----

Ajo Blanco 14.00 Marcano almonds, cherries and white crab meat

Beef Consommé hot or cold 18.00 Lobster Bisque 16.00

----- HORS D'OEUVRES ----

Twice Baked Stilton Soufflé 20.00

Burrata, Confit Tomato and Bottarga 32.00

Beef Tartare 21.00 / 30.00

Beetroot and Gin Cured Salmon 22.00 Beetroot purée and emulsion

Marinated Salmon with Dill and Mustard Sauce 28.00

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Dover Sole grilled, goujons or meunière 65.00 Cornish Plaice grilled or meunière 40.00 Native Lobster *Grilled, Thermidor or Newburg* 75.00

----- MEAT & GRILLS ----

Devilled Lambs Kidneys 36.00 Spinach, Shallots and Mustard

Lamb Cutlets 42.00

Beef Fillet 48.00

35 Day Aged Rhug Estate Beef Sirloin 42.00

Risotto of Tomato and Summer Vegetables 32.00 Tomato essence, broad beans, fennel and Kalamata olives

----- VEGETABLES -----

French Beans 6.50

Peas 6.50

Samphire with Lemon Olive Oil 7.50

Leaf Spinach 7.00

Pea Purée 8.00

Tenderstem Broccoli 8.50

Jersey Royals 6.50

Gratin Dauphinois 12.00



Isle of Wight Tomato Salad 10.00

Pickled Cucumber 6.50

Green Leaf Salad 6.50

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Welsh Rarebit 14.00

Anchovies on Toast 14.00

----- ICE CREAMS & SORBETS -----

Ice Creams 3 scoops 12.00 Cornish clotted cream rum and raisin Hazelnut with pistachio salted caramel

Sorbets 3 scoops 12.00 Strawberry and elderflower dark chocolate Granny Smith apple

----- DESSERTS -----

Strawberry and Elderflower Cheesecake 14.00 Strawberry sorbet, shortbread and Madagascan vanilla

Apple Crumble 12.00 Bramley and Mairac apple, hazeInut crumble and vanilla custard

Citrus Fruit and Sorbet 14.00 Sicilian citrus fruits and lemon balm served with blood orange sorbet

Chocolate and Coffee Fondant 18.00 70% Amedei chocolate, orange, almond and clotted cream ice cream

Wiltons Summer Pudding 20.00

----- 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, Camomille, Peppermint, Lemon Verbena, Jasmine

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