

— 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.

Its current Jermyn Street location, in the heart of St James's, is ideally suited to its clientele, which includes members of the government, businesspersons, film stars and British aristocracy. Service is discreet, professional and welcoming. WILTONS is a British classic.

— PRE-THEATRE MENU —

Hot or cold Vichyssoise

Potted duck, cranberry chutney and scratching

½ doz Jersey Rock Oysters



Grilled Gloucester Old Spot pork chop, butchers sauce

Cornish sea bass, wild garlic and girolles

Violette artichoke and goat's cheese spelt risotto



Rhubarb and Granny Smith apple crumble, vanilla custard

Caramelised coffee Cambridge cream

Choice of ice creams and fresh fruit sorbets

2 Courses 26.00

3 Courses 30.00

Menu available from 17:30 to 18:30