

# Tatler Review 2011

If we could eat at only one restaurant for the rest of our lives, it would be Wiltons. Of course, we would need very deep pockets because it has never been exactly given away. But hey, you get what you pay for: gull's eggs, the finest langoustines, Dover sole, grouse with all the trimmings, sherry trifle. The hugely experienced and respected Andrew Turner is wearing the whites and GM James Grant runs the show with extraordinary attentions to detail. Tory grandees, heads of state, the odd actor and teenagers on a half-term treat are all served equally at this fine old aristo that has a highly developed sense of noblesse oblige.

Jeremy Wayne...

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## News

### The Pre Theatre Menu

26th Sep 2011

#### Starters:

Spiced Cornish crab, lettuce and coriander soup, Parmesan straw  
WILTONS marinated salmon and dill sauce  
Golden Cross goat's cheese, artichoke and wild mushroom salad

#### Main courses:

Poached plaice fillets, butternut squash, spinach, anchovy and caper sauce  
Tomato and basil risotto  
Braised Cherry tree farm pork plums, bacon, salsify, Port wine sauce

#### Desserts:

Vanilla burnt Cambridge cream, poached pear William with star anise  
Apple and calvados raisin crumble  
Selection of British farmhouse cheeses

Filter coffee, tea and infusions  
Sweetmeats

**2 courses 35.00**

**3 courses 45.00**

(Sample menu only)

#### **British wine suggestion**

Number 2 Yearlstone's 2010 Bickleigh, Devon

*"Very pale lemon-green, English garden, very floral and perfumed. Lovely fresh acidity, fair balance and length"*

