

wilks restaurant

canapés

south coast natives

lobster bisque ~ lobster knuckle, coco de Paimpol & Kampot black pepper
homemade toasted sesame brioche ~ black sesame butter

Orkney, Scotland

hand dived scallop tartare ~ mango, Japanese yuzu, fennel & fresh English wasabi
sancho pepper

France

caramelised veal sweetbread ~ sweet & sour red onion, cepe puree, chevil root & Caesar mushroom
veal jus ~ wild Jamaican pepper

Brixham harbour

wild John dory fillet ~ violet artichokes, organic candy & golden beetroot barigoule
bouillabaise jus ~ lemon verbena, citrus

France

roast squab pigeon breast ~ confit leg, Crown prince pumpkin, black garlic & pickled mushrooms
pigeon jus ~ Penja white pepper

Voatsiperifery

black fig crumble ~ meadowsweet ice cream, Muscat grape & creme fraiche
wild Madagascan pepper

wilks

pink praline meringue ~ lingonberry compote & airated organic blackcurrent mousse
blackcurent sage & organic apple sorbet

petit fours

Dinner Tasting Menu ~ 6 course £125

Whilst we do all we can to accommodate guests with food allergies and intolerances, we are unable to guarantee that dishes will be completely allergen free. Please ask for more details. Inclusive of VAT at current rates.