

wilks restaurant

canapés

Isle of Skye

langoustine bisque ~ seared langoustine tail, sancho pepper
homemade seaweed & wasabi brioche ~ langoustine & wasabi butter

Scotland

poached lobster tail & claw ~ candy beetroot barigoule, white asparagus & morels
lobster jus vinaigrette ~ Kampote pepper

Brixham day boat ~ Crystal Sea

hand dived warm scallop ~ pumpkin puree, freekeh, sweet & sour red onion, nuts, fruits & seeds
red wine jus ~ butter noisette

Brixham Day Boat ~ Milenia

wild dover sole fillet ~ organic celeriac, saute of fresh girolles & black sesame
truffled seaweed butter emulsion

Wagyu

beef sirloin & braised short rib ~ black garlic puree, chervil roots & violet artichokes
braising jus ~ Penja white pepper

from the allotment

blackcurrent sage & apple sorbet ~ compote, poached & fresh apple ~ red sorrel

wilks

black lime meringue ~ fresh Japanese yuzu sorbet, blood orange, rhubarb & creme fraiche

petit fours

Dinner 6 course £132 ~ Lunch 4 course £85

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. Game may contain shot.