

wilks restaurant

canapés

new season

chestnut velouté ~ English Autumn truffle Chantilly
homemade chestnut & thyme brioche ~ cepe mushroom butter

Isle of Skye, Scotland

seared langoustine tail ~ organic candy beetroot barigoule, sprout tops & sancho pepper
langoustine bisque

Orkney, Scotland

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

Brixham harbour

wild John dory fillet ~ violet artichokes, celeriac, coco de Paimpol & saute of fresh girolles
artichoke butter emulsion ~ black sesame

British

roast partridge breast ~ confit leg, black winter truffle potato puree, savoy cabbage & pickled mushrooms
partridge jus ~ Penja white pepper

from the allotment

blackcurrant sage & apple sorbet ~ black fig, poached & fresh apple

wilks

black lime meringue ~ rhubarb, quince sorbet, yuzu & creme fraiche

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. Game may contain shot.