

wilks restaurant

canapés

Isle of Skye, Scotland

langoustine bisque ~ langoustine tartare, organic beetroot, apple & sancho pepper
homemade seaweed, wasabi & sesame brioche ~ langoustine butter

Scotland

seared lobster tail & claw ~ organic, tomato, violet artichokes, courgettes & flowers
lobster jus vinaigrette

Devon

roasted partridge breast ~ smoked duck ham, fresh black fig & caramelised cepes
partridge jus ~ fig vinegar

Yorkshire

poached & roasted grouse breast ~ confit leg, red Russian kale, sauté of fresh girolles
grouse jus, creme de cassis

OR

Wagyu

beef sirloin & braised short rib ~ Roscoff onion, firik & organic beans
braising jus ~ Penja white pepper

from the locality

nettle & sweet cicely airated mousse ~ fresh strawberries, wild strawberry sorbet
strawberry consommé

refreshing citrus

fresh mango ~ Japanese yuzu, creme fraiche, heather honey & green cardamom
nougatine crisp

petit fours

Lunch 4 course £80
Dinner 6 course £110

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. Game may contain shot. Inclusive of VAT at current rates. Game may contain shot.