

wilks restaurant

February

canapés

France

native lobster & white asparagus bisque
toasted sesame brioche ~ caramelised cepe butter

Isle of Skye, Scotland

raw langoustine ~ organic candy beetroot barigoule, apple & ginger, sancho pepper

Orkney, Scotland

seared hand dived scallop ~ stuffed morels, 'ratte' potato, duck ham & new season wild garlic
morel jus

King of the Sea

wild turbot fillet ~ violet artichoke, sunchoke, chanterelles & monksbeard
artichoke & black winter truffle butter emulsion

France

roast quail breast & leg ~ veal sweetbread, chestnut, pumpkin, black garlic, chicory & trompettes
quail jus ~ Penja white peppercorn

Passe Crassane

blood orange & pear sorbet ~ Muscat grape, creme fraiche, wild Madagascan pepper

Kochi, Japan

black lime meringue sphere ~ rhubarb, jasmin & Tahitian vanilla, quince, yuzu sorbet

petit fours

Dinner Tasting Menu ~ £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.