

wilks restaurant

canapés

South coast natives

nettle & Jersey royal velouté ~ lobster knuckle & Chantilly
black sesame & shiso brioche bun ~ nettle & Ariake nori seaweed butter

Orkney, Scotland

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

Brixham harbour

wild John dory fillet ~ seared langoustine, white asparagus, violet artichoke & poached morels
langoustine bisque ~ lemon verbena

King of the sea

wild turbot fillet ~ black garlic, confit tomato, green asparagus, peas & mousserons
Marchand de vin ~ red wine & turbot jus

Claverham Down

lamb best end ~ candy beetroot barigoule, aubergine, girolles & wild asparagus
lamb jus ~ Penja white pepper

Voatsiperifery

wild strawberry sorbet ~ strawberry juice, lemongrass, elderflower & yoghurt
wild Magagascan pepper

wilks

heather honey meringue dome ~ English raspberry, creme fraiche & bee pollen
Tahitian vanilla & green cardamom ice cream

petit fours

Dinner Tasting Menu ~ 4 course £90 / 6 course £125

Lunch Tasting menu 4 course £80