

Tuttons

Built of Portland stone and red brick, Tuttons (then known as Hummums Hotel) was designed and built for The Duke of Bedford's estate in 1886. Prior to that, stood the notorious Hummums Bath House. Today Tuttons reflects the heritage of Covent Garden Market, using the finest and freshest ingredients to provide a memorable dining experience in a truly historic location.

Starters

Plum tomato and roasted red pepper soup , fresh pistou	£5.50	Deep-fried whitebait , with tartar sauce and fresh lemon	£5.75
¼ pint of prawns , with a Marie Rose sauce and wholemeal bread <i>A ½ pint portion is also available, please ask your server</i>	£5.75	Homemade chicken liver parfait , with spiced peach chutney and toasted sour dough	£7.25
Beetroot cured salmon , with horseradish and crème fraîche	£6.95	Beef fillet Carpaccio , thinly sliced fillet with a rocket & aged Parmesan Grana Padano with extra virgin olive oil	£8.95
Salad of Serrano ham , with green beans, pistachios & a hazelnut dressing	£7.25	“Warm smoked” ham hock , with Umbrian lentil vinaigrette and summer cress	£6.25
Flaked “hot smoked” Loch Duart salmon , with a soft boiled free-range egg and watercress salad	£7.95	Charcuterie board – ideal for sharing , a selection of continental and cured meats, chicken liver parfait and pork rilette, served with cornichons, olives, pickles and toasted sour dough	£6.95 (per person)
Mozzarella & basil filled Tortellini , with confit tomato pesto, rocket and Parmesan	£6.95		

Mains

Farfalle , with roasted Portobello mushrooms, pesto, rocket leaves and aged Parmesan Grana Padano	£11.90	Casarecce Primavera , scroll rolled pasta with spring vegetables in a basil cream sauce	£12.50
Mozzarella & basil filled Tortellini , with confit tomato pesto, rocket and Parmesan	£12.95	Sautéed chicken breast , tomato, cumin and chickpea casserole with fresh coriander	£13.95
Roast rump of lamb , with crushed garden peas, salsa verde and red wine jus	£17.25	Salad Nicoise , with confit tuna, free-range egg, Kalamata olives and aged red wine vinaigrette	£12.95
Pan-fried sea bass , with roasted summer vegetables in a warm herb vinaigrette	£13.95	Salad of Mozzarella cheese , with baby spinach leaves and spiced pear in a mustard dressing	£11.50
Roast Loch Duart salmon , braised fennel with a herb & tomato dressing	£14.95	Moules mariniere , mussels in a white wine & parsley sauce, served with French fries	£14.50
Confit duck leg , with French beans, pancetta and a roasted hazelnut & red wine jus	£16.50	Midshires rose veal schnitzel , thinly sliced and coated in breadcrumbs with French fries and a lemon & caper butter sauce	£16.95
Smoked haddock & split pea fish cake , on a bed of spinach with a grain mustard sauce	£13.95		
Grilled line caught Cornish mackerel , with Piedmontese peppers, rocket leaves and lemon oil	£14.95		

From the grill

Our beef is selected for its succulence, quality & flavour. We only buy from British & Irish producers that use traditional welfare & husbandry practices. Our beef is aged for a minimum of 21 days & has full traceability.
Served with watercress salad and French fries.

8oz sirloin	£18.95	Leg of lamb steak , marinated in marjoram & lemon	£15.95
8oz rib eye	£17.95	Sauces:	£1.95
‘Middle White’ pork cutlet , caramelized apple and red wine jus	£14.95	Peppercorn & brandy, Béarnaise, Café de Paris butter, Horseradish cream or Grain mustard cream	

Sides

Mixed plum and cherry tomato salad	£3.50
Green salad with red wine vinaigrette	£3.50
Mixed leaf salad	£3.50
Rocket and Parmesan salad	£3.50
Buttered new potatoes	£3.50
Steamed broccoli, Pecorino cheese and olive oil	£3.50
French fries	£3.50
French beans	£3.50
Dutch finger carrots in tarragon butter	£3.50
Mixed olives	£2.75
Selection of breads	£2.50

Desserts

Iced lavender and wild honey parfait	£5.95
Lemon crème brûlée , with shortbread diamante	£5.95
Hot banana & pecan pudding , clotted cream	£5.95
Passion fruit pavlova , crème fraîche	£5.95
Warm chocolate brownie , chocolate sauce and vanilla ice cream	£5.95
Crème caramel	£5.95
Selection of “Judes” ice creams & sorbets	£5.00
Peach and Amaretto tart , crème Chantilly	£5.95
Selection of English farm house cheese’s , walnut bread	£7.25

Some items may contain nuts. Please ask your server for details.
An optional 12.5% service charge will be added to your bill.



Whites

	175ml glass	250ml glass	750ml bottle
Fuzion, Chenin Blanc-Torrontes, Argentina, 2009 Aromas of lime and jasmine with a zesty floral palate.	£3.95	£5.75	£15.50
Araldica, Cortese, Italy, 2008 Fresh ripe fruit scents with citrus notes.	£4.20	£5.95	£17.00
Alianza, Sauvignon Blanc, Chile, 2009 Ripe aromas of tropical fruit with intense citrus and gooseberry flavours.	£4.75	£6.75	£18.95
False Bay, Chenin Blanc, Western Cape, South Africa, 2009 Gentle ripe apple aromas, honeyed aromatics and delicious citrus lemon acidity.			£19.95
Alianza, Chardonnay, Chile, 2009 Hints of roasted vanilla with a rich fruit palate and elegant creamy finish.	£4.95	£7.00	£20.50
Garganega, Pinot Grigio Del Veneto, Italy, 2009 A spicy wine rich with nutty apricot flavours, fresh and crisp.	£5.25	£7.50	£22.00
Altas Cumbres, Viognier, Argentina, 2009 Aromas of peach, apricot and wild flowers with a balanced and vibrant freshness.	£5.75	£8.25	£23.95
McHenry Hohnen, Semillion Sauvignon, Margaret River, Australia, 2009 The palate is crisp and light with nicely rounded flavours of guava and gooseberry.			£24.50
Cuvee a L'ancienne Macon Charnay, Burgundy, France, 2009 This white Burgundy oozes class. Lovely peachy and ripe citrusy fruit.			£26.00
Fairfields, Sauvignon Blanc, Marlborough, New Zealand, 2009 Gooseberries, lime and hints of red currants with a well balanced and persistent finish.			£28.00
Bricco de Guazzi, Gavi di Gavi, Italy, 2009 Fresh honeysuckle, apple and cedar with a youthful and vibrant sherbet finish.			£29.50
Louis Latour, Pouilly Vinzelles "En Paradis", France, 2006 Elegant notes of honey, stone fruits and acacia flower with a fine long finish.			£31.75
Vouvray Sec, Domaine Champalou, France, 2008 Chenin at its best. Lovely nose of clover and wild honey over quinces and ripe apricots, velvety finish.			£32.00
Craggy Range, Te Muna Riesling, New Zealand, 2008 Granny Smith apple and citrus blossom notes with a clean palate and fresh acidity.	£7.45	£10.95	£32.50
Craggy Range, Te Muna Sauvignon Blanc, New Zealand, 2008 Aromas of white peach and delicate fruit. Long rich clean finish.	£7.75	£11.50	£34.00
Chablis, Domaine Gerard Tremblay, France, 2008 Classic mineral Chablis, bone-dry, elegant and understated with a long, stony finish – the perfect seafood wine.			£32.50
Sancerre, Domaine Michel Fioud, Loire Valley, France, 2008 Appealing floral aromas fresh grapefruit in the mouth underpinned by distinctive flinty notes.			£34.50
Domaine de la Motte, Chablis 1er Cru Vauligneau, France, 2008 Richly rounded with toasty oak, buttery fruit then classic mineral tones.			£43.00
Louis Latour, Puligny Montrachet, Burgundy, France, 2006 Fantastic example of Puligny. Aromas of peaches and quince with a mineral spicy edge, subtle nuts and white pepper.			£71.00

Reds

	175ml glass	250ml glass	750ml bottle
Fuzion, Tempranillo Malbec, Argentina, 2009 Red fruit and cassis aromas. Fine ripe tannic berry fruit with a soft velvety palate.	£3.95	£5.75	£15.50
Borsao Garnacha, Bodegas Borsao, Campo de Borja, Spain, 2009 Juicy brambly fruit and fresh redcurrants dominate this generous easy drinking wine.	£4.20	£5.95	£17.00
Emiliana Vineyards, Merlot, Chile, 2009 Packed with blackberry and plummy fruit with a hint of chocolate and roasted coffee.	£4.75	£6.50	£18.95
Alianza, Cabernet Sauvignon, Chile, 2009 Deep violet scented aromas with silky chocolate, cassis and vanilla fruit flavours.	£5.25	£7.50	£19.50
Soldier's Block Shiraz, McLaren Valley, Australia, 2007 Deliciously concentrated mulberry and blackberry velvety notes with a hint of spice.			£21.00
Les Vignes de l'Eglise Merlot Grenache, Languedoc-Roussillon, France, 2009 Supple tannins; it is juicy with a touch of spice to the long finish.			£22.00
Finca Los Prados, Cabernet Malbec, Mendoza, Argentina, 2009 Red and black fruits on the nose. The palate is full and fresh, with an appealing cherry finish.			£22.50
Montepulciano d'Abruzzo, Italy, 2008 Generous aromas of plums and herbs, medium bodied palate with a mellow finish.	£5.75	£7.95	£23.00
Pinot Noir, Portes de Mediterranee, Simonnet Febvre, France, 2006 Typical Pinot strawberry and dark red fruit flavours silky smooth tannins.	£5.80	£8.00	£23.50
Altas Cumbres, Malbec, Argentina, 2009 65 year old vines produce an outstanding, rich full bodied blackberry fruited wine.	£6.00	£8.15	£24.00
Vidal-Fleury, Côtes du Ventoux, Rhone, France, 2007 Smoky flavours with a nice touch of vanilla, concentrated soft finish great claret character.			£24.50
Fontys Pool Cabernet Merlot, Pemberton, Australia, 2008 Vanilla oak mingles with ripe fruit, plums and a touch of herbal spice. Perfect for any season.			£25.00
Mc Laren Vale, Shiraz Viognier, Wiilunga 100, Australia, 2006 A perfumed, lifted nose with a hint of Viognier amid the intense, smoky bramble Shiraz fruit.			£26.95
Vega Del Rayo, Rioja Reserva, Spain, 2005 Intense fruit, wild blackberry and a touch of citrus and raisin. Finished with sweet vanilla and spiced oak.			£28.00
Barbera del Monferrato, Piedmonte, Italy, 2006 Aromas of cherry and leather. Spicy tannins with a long elegant, rounded finish.			£29.00
Louis Latour, Fleurie Les Garans, Beaujolais, France, 2007 Concentrated black forest fruits. Smooth rich concentrated flavours and ripe tannins.			£29.50
Cairanne Cotes du Rhone, Vidal Fleury, Rhone, France, 2008 Red fruits and spices on the nose. The mouth reveals rounded tannins (thanks to the stay in oak barrels) with a warm and full-bodied finish. The proof that Côtes-du-Rhône can be a serious and elegant wine.			£31.00
Chateau Trebiac, Graves, Bordeaux, France, 2002 A blend of Merlot and Cabernet Sauvignon fragrant with eloquent notes of pinewood, pepper and dried fruits.			£32.95
Crozes Hermitage, Les Pierrelles, Rhone, France, 2007 Very highly-regard domaine making complex Crozes from pure Syrah. Aromas of warm tar, marmite and wood-smoke greet you, then a palate which is initially dry and herby with a mint edge opens out to reveal layers of blackcurrants, peppered plums and prunes.			£41.00
Urbina, Rioja Reserva Especial, Spain, 1997 Old-fashioned Rioja. Dark ruby red with amber glints, very pronounced, seductive savoury vanilla oak bouquet. Attractive sweet middle palate with delicious, concentrated ripe berry, mature fruit.			£46.00
Aloxe Corton, Domaine Latour, Louis Latour, Burgundy, France, 2007 Burgundy at its best! This wine has aromas of ripe summer fruits under laid by light toasted notes. The palate is medium bodied with supple tannins and generous fruit concentration, spice, black pepper with an elegant finish.			£60.00
Poderi Colla, Barolo Bussia "Dardi le Rose", Italy, 2004 Scents of spice and tobacco lead to rich, complex layers of dried figs, plums and prunes. Closes with a long, sweet finish.			£71.00

Roses

	175ml glass	250ml glass	750ml bottle
Sutter Home, White Zinfandel, Rose, USA, 2009 Fine notes of fresh summer fruit with a crisp finish of strawberries and ripe melon.	£4.95	£6.75	£19.00
Pinot Grigio Romato, Italy, 2009 Pale pink rose with fine acidity and crisp fresh fruit on the palate.	£5.25	£7.95	£23.00
Domaine de la Vielle Tour, Côtes de Provence Rose, France, 2009 Fine pale pink rose from Provence. The palate is soft and ripe, full of juicy fruit.	£5.75	£8.50	£25.50

Champagne and Sparkling

	150ml glass	750ml bottle
Sachetto Prosecco Brut, NV, Italy Delicious apple and wild flowers on the nose with a clean distinctive finish.	£6.95	£29.00
Devaux Grande Reserve NV Delicate and floral, with hints of quince and stone fruits displaying a very fine and persistent mousse.	£8.50	£39.00
Moët & Chandon Brut Imperial NV Creamy light biscuity aroma and excellent fruit.		£55.00
Veuve Clicquot Ponsardin Yellow Label Brut Elegant, dry, with delicious citrus fruit and creamy vanilla flavours. Superbly balanced fine mousse with great length.		£60.00
Laurent Perrier Cuvee Rose Brut Luscious bramble fruit aromas, dry with refreshing acidity and excellent weight of ripe mashed juicy strawberries.		£75.00
Dom Perignon Vintage Intense delicate flavours of buttery apples and citrus fruits. Very clean and crisp with a classy palate weight. A champagne of outstanding finesse.		£150.00
Louis Roederer Cristal Vintage Champagne at its finest, as inspired today as it has always been, the embodiment of elegance and purity.		£250.00

Cocktails

Bellini White peach puree mixed with Peach Schnapps, topped with sparkling Prosecco	£7.95
Rossini Strawberry puree mixed with Crème de Fraise, topped with sparkling Prosecco	£7.95
Kir Royale Champagne topped with Crème de Cassis	£7.95
Classic Mojito Bacardi Oro Rum with fresh lime muddled with mint & sugar topped with soda water	£7.95
Summer Pimms Pimms No.1 with Schweppes Lemonade, fresh mint leaves & summer fruits	£7.95

Ask your server for a full spirit & cocktail list

Beers & Ciders

	pint	half pint
Draught Grolsch / Grolsch Premium Blonde	£4.95	£2.95
		bottle
Tiger // Sol // Peroni // Coors Fine Light // Dos Equis		£3.60
Fullers London Pride (568ml)		£4.50
Magners Irish Cider (568ml)		£4.50
Traditional Brittany Cider "La Bolee Celte" (330ml)		£3.45

Juices & Soft Drinks

Freshly squeezed orange juice	£2.50
Orange, pineapple, cranberry, grapefruit, apple, passion fruit or guava juice	£2.20
Still or sparkling English spring water	£2.00 / £3.50
Coca-Cola, Diet Coke or Schweppes Lemonade	£1.95
Chegworth Valley hand selected, farm pressed juices: Cox & Bramley apple // Apple & Raspberry // Pear	£2.95
Fentiman's Botanically Brewed traditional drinks: Victorian Lemonade // Ginger Beer // Mandarin & Seville Orange Jigger	£2.95

Smoothies

Keep It Simple Strawberry and banana	£3.50
Very Berry Raspberry, blueberry, mango and apple	£3.50
Super Food Special Acai, strawberry, mango and blueberry	£3.50

Should the listed vintage be unavailable an alternative will be offered where appropriate.

Tuttons Brasserie Ltd. Registered in England. Company registration no 1683447. Registered Office: Tuttons Brasserie Ltd, 40 Broadway, London, SW1H 0BU.

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