

# 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, on the site 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

Wild mushroom and basil soup (v)	£5.50
Beetroot cured salmon, with horseradish and crème fraîche	£6.50
Salad of Serrano ham, with artichokes, caper berries and roast Marcona almonds	£7.25
"Hot smoked" Loch Duart salmon, with a soft boiled free range egg and watercress salad	£8.25
Mozzarella & basil filled Tortellini, with confit tomato pesto, rocket and Parmesan (v)	£6.95 / £12.95
Homemade country terrine, with grape chutney and toasted sour dough	£7.25
Artichoke and Mimolette cheese salad, with shaved truffle and celery (v)	£6.95 / £12.95
Beef fillet Carpaccio, thinly sliced fillet, rocket & aged Parmesan Grana Padano with extra virgin olive oil	£8.95
Spiced potted shrimps, with melba toast	£7.50
Deep-fried whitebait, tartar sauce	£5.75
6 or 12 Bourgogne snails, with garlic and parsley butter	£7.50 / £14.00

## Mains

Gnocchi, with sautéed wild mushrooms, crumbled goats cheese and toasted hazelnuts (v)	£12.95
Roast rump of lamb, with fondant potato, Savoy cabbage and a red wine jus	£17.25
Pan-fried sea bass, with roasted winter vegetables in a warm herb vinaigrette	£15.95
Pearl barley risotto, with truffled Porcini mushrooms and Pecorino cheese (v)	£13.95
Roast salmon on a butter bean and pesto cassoulet with confit tomato relish	£15.95
Confit duck leg with sarladaise potatoes and oven dried tomatoes in a red wine jus	£16.50
Smoked haddock & split pea fish cake on a bed of spinach with a grain mustard sauce	£13.95
Pan-fried Pollack with sautéed chorizo sausage, new potatoes, aioli and slow roasted tomato	£16.50
Sautéed chicken breast, with sauce chasseur and celeriac mash	£15.95
Salad Niçoise, with confit tuna, free range egg, Kalamata olives and aged red wine vinaigrette	£12.50
Salad of grilled goats cheese, with baby spinach and spiced pear in a mustard dressing	£11.50

## 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 fries.

8oz Sirloin	£18.95	Gloucester Old Spot pork chop, caramelized apple, red wine jus	£15.95
8oz Rib eye	£17.95	Whole Spatchcock poussin, marinated with lemon & marjoram	£15.25
Côte de Boeuf, a roast rib of beef for two, served from 7pm onwards	£48.00	Barnsley double lamb chop	£15.95
Chateaubriand, roast fillet of beef for two, served from 7pm onwards	£52.50	Grilled lobster, half or whole, with fries, garlic and parsley butter	£17.95 / £34.95
Sauces: Peppercorn & brandy, Béarnaise, Café de Paris butter, Grain mustard cream or Horseradish cream	£1.95		

## Sides

Mixed plum tomato 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
Carrot, turnip & swede mash	£3.50
Fries	£3.50
Dutch finger carrots, tarragon butter	£3.50
French beans	£3.50
Mixed olives	£2.75
Selection of breads	£2.50

## Desserts

Iced prune and Armagnac parfait, with Earl Grey poached prunes	£6.00
Traditional crème brûlée, with shortbread diamante	£6.00
Hot banana & pecan pudding, with clotted cream	£6.00
Passion fruit pavlova, with crème fraîche	£6.00
Warm chocolate brownie, with chocolate sauce and vanilla ice cream	£5.50
Crème caramel, with rum & raisin compote	£5.50
Selection of "Judes" ice creams & sorbets	£5.00
Tarte Bourdaloue, almond and pear tart with crème fraîche	£6.00
Crumble of the week, with ice cream or crème fraîche	£5.50
Selection of English farmhouse cheeses, with raisin and walnut bread or a selection of biscuits	£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
Borgo Magredo, Pinot Grigio del Friuli, Italy, 2008 Zesty citrus and pear, layers of white blossom and honey on the finish.	£5.00	£7.00	£20.00
Alianza, Chardonnay, Chile, 2008 Hints of roasted vanilla with a rich fruit palate and elegant creamy finish.	£5.50	£7.50	£21.95
Altas Cumbres, Viognier, Argentina, 2009 Aromas of peach, apricot and wild flowers with a balanced and vibrant freshness.	£5.75	£8.25	£23.95
Caliterra, Chardonnay, Chile, 2008 Pineapple, papaya and citrus with a defined floral note and balanced acidity.			£25.50
Bricco de Guazzi, Gavi di Gavi, Italy, 2008 Fresh honeysuckle, apple and cedar with a youthful and vibrant sherbet finish.			£29.50
La Val "Orballo", Albarino, Spain, 2008 Fragrant herbs and baked apple notes. Weighty palate of ripe fruit and balanced acidity.			£29.75
Fairfields, Sauvignon Blanc, Marlborough, New Zealand, 2008 Gooseberries, lime and hints of red currants with a well balanced and persistent finish.			£29.95
Louis Latour, Pouilly Vinzelles "En Paradis", France, 2006 Elegant notes of honey, stone fruits and acacia flower with a fine long finish.			£31.75
Craggy Range, Te Muna Riesling, New Zealand, 2008 Exhibiting 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
Domaine Michel Girard, Sancerre, Loire Valley, France, 2008 Hints of grapefruit and minerals combine on a full citrus and almond palate, elegant lees and acidity.			£38.00
Domaine de la Motte, Chablis 1er Cru Vaulligneau, France, 2007 Richly rounded with toasty oak, buttery fruit then classic mineral tones and a well balanced finish.			£45.00
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.			£78.00

## Reds

	175ml glass	250ml glass	750ml bottle
Fuzion, Tempranillo Malbec, Argentina, 2008 Red fruit and cassis aromas. Fine ripe tannic berry fruit with a soft velvety palate.	£3.95	£5.75	£15.50
Ca di Ponti, Nero d'Avola, Italy, 2008 Fresh and juicy ripe black cherry and plum fruit with a hint of spice and smokiness.	£4.20	£5.95	£17.00
Emiliana Vineyards, Merlot, Chile, 2008 Packed with blackberry and plummy fruit with a hint of chocolate and roasted coffee.	£4.75	£6.50	£18.95
Alianza, Cabernet Sauvignon, Chile, 2008 Deep violet scented aromas with silky chocolate, cassis and vanilla fruit flavours.	£5.25	£7.50	£20.50
Montepulciano d'Abruzzo, Italy, 2008 Generous aromas of plums and herbs, medium bodied palate with a mellow finish.	£5.75	£7.95	£23.50
Altas Cumbres, Malbec, Argentina, 2008 65 year old vines produce an outstanding, rich full bodied blackberry fruited wine.	£6.00	£8.00	£24.00
Broken Rock, Shiraz, South Africa, 2007 Intense black cherry fruit and spice, full bodied round tannins and a long finish.			£24.50
Artesa Estate, Rioja Crianza, Spain, 2006 Soft ripe plummy fruit complimented by vanilla and spicy oak.	£6.25	£8.25	£24.95
Vidal-Fleury, Côtes du Ventoux, Rhone, France, 2007 Smoky flavours with a nice touch of vanilla.			£25.50
Franc Beausejour, Bordeaux, France, 2006 Displaying forward fruit with a concentrated soft finish and great claret character.			£26.00
Vega Del Rayo, Rioja Reserva, Spain, 2003 Intense fruit, wild blackberry and a touch of citrus and raisin. Finished with sweet vanilla and spiced oak.			£29.00
Bricco dei Guazzi Barbera del Monferrato, Piedmonte, Italy, 2006 Aromas of cherry and leather. Spicy tannins with a long elegant, rounded finish.			£31.00
Louis Latour, Fleurie Les Garans, Beaujolais, France, 2007 Concentrated black forest fruits. Smooth rich concentrated flavours and ripe tannins.			£32.00
Fairfields, Pinot Noir, New Zealand, 2006 Intense spicy earthy characteristics, a good balance of fruit and restrained smoky oak.			£33.50
Clos de la Cure, Grand Cru St Emilion, France, 2005 Complex aromas of sweet blackcurrant and cedar. Superb structure with a long satisfying finish.			£49.50
Vallet Freres, Beaune Les Epenottes 1er Cru, France, 2005/06 Soft and supple this wine is rich, smooth and velvety with intense ripe berry fruit.			£65.00
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.			£78.00
Closes with a long, sweet finish.			

## Roses

	175ml glass	250ml glass	750ml bottle
Sutter Home, White Zinfandel, Rose, USA, 2008 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 2008 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, 2008 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
Borgo Magredo Prosecco, Delicious apple and wild flowers on the nose with a clean distinctive finish.	£6.25	£29.00
Simmonet-Febvre, Cremant de Bourgogne Blanc Brut NV, France Hints of marmalade and citrus with a fine mousse and citrus flavours.	£7.50	£32.00
Simmonet-Febvre, Cremant de Bourgogne Rose Brut NV, France Salmon pink with aromas of raspberry and vanilla. Wild strawberry fruit lingers on the finish.	£7.50	£32.00
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
Devaux Cuvee "D" Brings a complex array of aromas including preserves, honey and chocolate to a rich and yet very elegant finish.		£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
Veuve Clicquot Ponsardin Rose The nose is elegant and generous, with initial aromas of fresh red fruit leading to dried fruits and biscuit notes.	£12.00	£65.00
Laurent Perrier Ultra Brut Fresh and delicate, showing good complexity with its hints of citrus and white fruit balanced with crisp flavours and finesse.		£70.00
Laurent Perrier Cuvee Rose Brut Luscious bramble fruit aromas, dry with refreshing acidity and excellent weight of ripe mashed juicy strawberries.		£75.00
Krug Grande Cuvee Rich, crisp, refreshing and fragrant with superb balance. Persistent mousse with nut and apple aromas.		£140.00
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 £7.95

Bellini White peach puree mixed with Peach Schnapps, topped with sparkling Prosecco  
 Rossini Strawberry puree mixed with Crème de Fraise, topped with sparkling Prosecco  
 Kir Royale Champagne topped with Crème de Cassis

Classic Mojito Bacardi Superior Rum with fresh lime muddled with mint & sugar topped with soda water  
 Tuttons Pimms Pimms No.1 with Schweppes Lemonade, fresh mint leaves & mixed fruits

Ask your server for a full spirit & cocktail list

## Beers & Ciders

	pint	half pint
Draught Grolsch / Grolsch Premium Blonde	£4.95	£2.95
Tiger // Sol // Peroni // Coors Fine Light // Monteith's // Dos Equis		£3.60
Fullers London Pride (500ml)		£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

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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