

Tuttons

Only one London Piazza. Only one 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, here 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

Tuttons Kentish onion and real ale soup, parmesan and cheddar crisps	£5.95	Prawn and smoked halibut cocktail	£8.95
Deep fried whitebait, with a garlic saffron chilli mayonnaise & fresh lemon	£7.25	Oven roasted carpaccio of beetroot with barrel aged feta and beetroot quenelle, lamb's tongue lettuce & toasted pine nuts	£7.95
Bayonne ham, with celeriac remoulade & toasted sour dough	£7.95	Salad Lyonnaise, frisee lettuce, lardons, croutons and a warm poached egg	£7.95
"Hot smoked" Loch Duart salmon, with a soft boiled free-range egg & watercress salad	£8.75	Tuttons seasonal salad, chicory, quince, frisee, celery, roasted walnuts, cabernet sauvignon vinaigrette	Starter £6.95 Main £11.50
Portobello mushroom and ricotta mezza lunna, half moon filled pasta with a classic marinara tomato sauce	£7.25	Charcuterie board, (serves 2/3 people) a selection of cured, smoked and preserved meats, chicken liver parfait, served with pickles & toasted sour dough.	£14.95
Chicken liver pate, with sweet Madagascan spiced pearl onion chutney and toasted sourdough	£8.25	Baked Burgundy snails in a tomato, fennel and cumin sauce	£7.45
Beef fillet Carpaccio, thinly sliced fillet with rocket & aged Parmesan Grana Padano with extra virgin olive oil	£9.95		

MAINS

Four cheese macaroni, with Talegio chunks in a Gruyere, Parmesan and cheddar sauce, served with a green salad	£14.50	Sautéed chicken breast, bubble and squeak, tomato and marjoram sauce	£16.25
Tuscan bean casserole, with three beans, lentils, herbs and vegetables	£13.95	Salad Niçoise, with confit tuna, free-range egg, Kalamata olives & aged red wine vinaigrette	£13.95
Staffordshire mutton stew, slow cooked mutton and vegetables with herb dumplings	£17.25	Veal schnitzel, breadcrumbs English rose veal with lemon, Lilliput capers and anchovy, served with French fries	£21.95
Poached Sole bonne femme, fillets of sole in a cream white wine and mushroom sauce with parsley and new potatoes	£19.75	Moules marinière, mussels in a white wine & parsley sauce, served with French fries	£14.95
Roast Loch Duart salmon, braised celery, tomato, herb and shallot sauce	£15.95	Traditional Castelnauddy cassoulet Duck leg, Lyonnaise and Morteau sausages in a casserole of beans herbs and vegetables Served in a pot for one or two	£17.50 per person
Confit duck leg, with French beans, pancetta and a roasted hazelnut & red wine jus	£17.95		
Poached haddock & chive fish cake, on a bed of spinach with a grain mustard sauce	£14.95		

FROM THE CHARGRILL

The following dishes are served with watercress and fries

8oz West Cork fillet steak	£27.50	Chargrilled 'Middle White' pork outlet	£15.95
8oz West Cork sirloin	£21.00	Little Braxted Park leg of lamb steak Marinated with marjoram, olive oil and lemon zest	£16.95
8oz West Cork rib eye	£19.95	Moroccan spiced barbecued baby chicken	£15.50
8oz Tuttons homemade aged beef burger, sweet cured bacon, Croxton manor cheddar with homemade onion and red pepper relish	£16.75	Sauces: Peppercorn & brandy, Béarnaise, or Café de Paris butter	£1.95

SIDES

Mixed plum & cherry tomato salad	£3.50
Green salad with red wine vinaigrette	£3.50
Mixed leaf salad	£3.50
Rocket & Parmesan salad	£3.50
Buttered new potatoes	£3.25
Steamed broccoli, Pecorino cheese & olive oil	£3.50
French fries	£3.25
French beans, sautéed with garlic	£3.50
Roast winter vegetables	£3.50
Mixed olives	£3.25
Selection of breads	£3.25

DESSERTS

Iced Tiramisu parfait, Tia Maria and coffee syrup	£6.25
Lemon crème brûlée, with shortbread diamanté	£5.95
Hot banana & pecan pudding, clotted cream	£6.25
Blackberry and apple pavlova, crème fraîche	£5.95
Warm chocolate brownie, chocolate sauce & vanilla ice cream	£6.25
Paris to Brest, praline and cream stuffed choux pastry ring praline and cream stuffed patisserie	£5.95
Choice of English farm house cheese, walnut bread	£7.25
Gelato, Ice creams by Gelatorino Covent Garden A selection of artisan Italian gelato handmade especially for Tuttons at Gelatorino in Russell St.	£5.75
Savarin: Tuttons Signature Dessert, spiced syrup soaked savarin sponge with crème Chantilly, warm pear, raisin and rum compote for 2 people	£10

WHITES

175ml / 250ml / 750ml bottle

Fuzion, Chenin Blanc-Torrontes, Argentina, 2011 Aromas of lime and jasmine with a zesty floral palate. £4.65 / £5.95 / £16.95

Alianza, Sauvignon Blanc, Chile, 2011 Ripe aromas of tropical fruit with intense citrus and gooseberry flavours. £4.95 / £6.75 / £18.95

Montevista Reserva Viognier, Chile, 2010 Bright, vibrant and expressive with a touch of ripe peaches and fresh pear fruit. £5.15 / £7.25 / £19.95

Alianza, Chardonnay, Chile, 2011 Hints of roasted vanilla with a rich fruit palate and elegant creamy finish. £5.35 / £7.45 / £21.50

Pinot Grigio Mirabello, Venetie, Italy, 2010/11 A fresh, dry white with gentle floral and citrus aromas. Crisp and delicate on the palate with lightly honeyed fruit balanced by lemony acidity. £5.95 / £7.95 / £23.00

Paul Tutton, Waipara West Sauvignon Blanc, New Zealand, 2009 Made by the founder of Tuttons on his New Zealand estate, elegant new world Sauvignon Blanc with wonderful length. £7.45 / £10.95 / £31.50

Duc de Morny Picpoul de Pinet, Coteaux du Languedoc, France, 2010/11 Floral and enticing on the nose and exuberantly fresh on the palate. A fine and elegant wine. £23.00

DeMorgenzon DMZ Sauvignon Blanc, Stellenbosch, South Africa, 2010 A modern fresh South African Sauvignon with heaps of fresh, ripe, sweet fruit in the mouth and jangle of brisk acidity. £27.00

Wakefield Estate Riesling, Clare Valley, Australia, 2010 Restrained floral aromas of orange blossom and rose petal combined with a fresh lemon-lime flavour with a subtle pleasing mineral finish. £27.50

Bricco de Guazzi, Gavi di Gavi, Italy, 2010 Fresh honeysuckle, apple and cedar with a youthful and vibrant sherbet finish. £29.50

Les Saveurs, Audrey & Christian Binner, Alsace, France, 2009 Biodynamic wine, an unfiltered blend of Gevurtztraminer, Pinot Gris and Sylvaner with good acidity, nice herbaceous notes, rich but light orchard fruit. £32.25

Louis Latour, St Veran "les deux Moulin" 2009 Gold coloured with aromas of pear and raisins. It is supple in the mouth with notes of brioche and grilled hazelnuts. Wonderful balance of fruit and acidity. £32.75

Craggy Range Kidnappers Chardonnay, Hawkes Bay, New Zealand, 2010 Gunflint, almond and lemon zest characterise the aroma. The wine has a steely edged structure and is filled with white peach and oyster-shell flavours with a long, spicy finish. £33.00

Chablis, Domaine Gerard Tremblay, France, 2009 Classic mineral Chablis, bone-dry, elegant and understated with a long, stony finish – the perfect seafood wine. £35.00

Petit Fume, Domaine Michel Redde & Fils, Loire Valley, France, 2010 A light, fresh wine with crisp palate of grapefruit, lemons and grassy notes with a pleasing mineral finish. £35.50

Sancerre, Domaine Gerard Fioud, Loire Valley, France, 2010 Appealing floral aromas, fresh grapefruit in the mouth underpinned by distinctive flinty notes. £37.00

Marlborough Gruner Veltliner, Yelands Estate, Marlborough, New Zealand, 2011 Notes of stone, fruit, honeysuckle and spice. The palate is rich and textured with undertones of black pepper and fine acidity. £38.00

DeMorgenzon Reserve Chenin Blanc, Stellenbosch, South Africa, 2010 Fabulous exciting wine with layers of pineapple, vanilla and quince on the nose and a tropical fruit salad palate. Scored 94 points with Robert Parker. £42.50

Domaine de la Motte, Chablis 1er Cru Vauligneau, France, 2008 Richly rounded with toasty oak, buttery fruit then classic mineral tones. £45.00

Saint-Aubin 1er Cru "Sur Gamay", Jean Claude Boisset, France, 2008 Pale gold in colour with a delicate citrus fruit nose accompanied by a long, elegant finish. £58.00

Louis Latour, Puligny Montrachet, Burgundy, France, 2008/2009 Fantastic example of Puligny. Aromas of peaches and quince with a mineral spicy edge, subtle nuts and white pepper. £71.00

ROSES

175ml / 250ml / 750ml bottle

Burlesque Rose, White Zinfandel, USA, 2010/11 £4.95 / £6.75 / £19.00
Pretty pink, packed with fresh summer fruit flavours.

Pinot Grigio Mirabello Rose, Venetie, Italy, 2010/11 £5.95 / £7.95 / £23.00
A fresh and fruity, with delicate aromas of red berries. Crisp and lively on the palate with strawberry and red cherry fruit and a delicate finish.

Côtes du Rhone Rose, Vidal Fleury, France, 2010 £7.25 / £9.50 / £28.00
A pale and brilliant pink colour. Red fruit aromas with an attractive citrusy undertone. Fruity and round in the mouth, it is a pleasant and fresh wine

BEERS & CIDERS

	pint	half pint
Draught Grolsch // Draught London Pride	£4.95	£2.95
Peroni // Asahi // Corona // Coors Fine Light		bottle £3.95
Westons Organic Cider (500ml)		£4.95

REDS

175ml / 250ml / 750ml bottle

Fuzion, Tempranillo Malbec, Argentina, 2010 Red fruit and cassis aromas. Fine ripe tannic berry fruit with a soft velvety palate. £4.65 / £5.95 / £16.95

Emiliana Vineyards, Merlot, Chile, 2010/11 Packed with blackberry and plummy fruit with a hint of chocolate and roasted coffee. £4.95 / £6.75 / £18.95

Alianza, Cabernet Sauvignon, Chile, 2010 Deep violet scented aromas with silky chocolate, cassis and vanilla fruit flavours. £5.25 / £7.25 / £19.95

Soldier's Block Shiraz, McLaren Valley, Australia, 2010 Deliciously concentrated mulberry and blackberry velvety notes with a hint of spice. £22.50

58 Guineas Everyday Claret, Charles Chevalier, Bordeaux, France, 2009 Round medium-bodied, perfectly balanced flavours of youthful red fruit with claret backbone, enjoyable on its own or with food. £5.95 / £7.95 / £23.00

Pinot Noir, Portes de Mediterranee, Simonnet Febvre, France, 2010 Typical Pinot strawberry and dark red fruit flavours silky smooth tannins. £6.25 / £8.25 / £24.95

Chianti Colli di Senesi, Italy, 2010 Easy drinking Chianti with mellow oak adding a hint of spice. £6.25 / £8.50 / £24.95

Malbec Le Domaine de la Ferrandierre, vin de Pays d'Oc, France, 2009 Supple tannins and juicy with a touch of spice to the long finish. £24.95

DeMorgenzon DMZ Syrah, Stellenbosch, South Africa, 2010 Rich and full in the mouth with tremendous youthful vigour. Layers of berry fruit with developing spice including pepper, cinnamon and vanilla. £27.00

Beaujolais Cru Domaine du Clos du Chapitre, Julienas, 2009 This Beaujolais Cru, will seduce you with its scented 'fraises des bois' (wild forest strawberries) perfume and its light, fresh and lively approach. £26.75

Vega Del Rayo, Rioja Reserva, Spain, 2006 Intense fruit, wild blackberry and a touch of citrus and raisin. Finished with sweet vanilla and spiced oak. £29.50

Cairanne Cotes du Rhone, Vidal Fleury, Rhone, France, 2009 Red fruits and spices on the nose with a warm and full-bodied finish. The proof that Côtes-du-Rhône can be a serious and elegant wine. £31.00

Lussac St Emilion, Cadet du Chateau Claymore, 2007 An excellent example of Bordeaux, fragrant with eloquent notes of pinewood, pepper and dried fruits. £33.50

Bourgueil Trinch!, Catherine & Pierre Breton, Loire, France, 2010 Grown Biodynamically, this wine features a lot of cabernet franc characteristics, with violets, candied cherries and smoky aromas. £34.00

Paul Tutton Waipara West Pinot Noir, New Zealand, 2009 Made by the founder of Tuttons on his New Zealand estate. A really elegant and mature Burgundian style of Pinot Noir. £39.50

Crozes Hermitage, Les Pierrelles, Rhone, France, 2009 A pure Syrah Crozes Hermitage. Smoky aromas with a mint edge open out to reveal layers of blackcurrants, peppered plums and prunes. £41.50

Sonoma County Zinfandel, Seghesio, California, USA, 2009 Lush, velvety wine interwoven with fine, integrated tannins creating a smooth richness. Full-bodied, juicy mid-palate with Seghesio "balance". £44.00

Urbina, Rioja Reserva Especial, Spain, 1998 An old fashioned Rioja, dark ruby red with amber glints and a very pronounced, seductive savoury vanilla oak bouquet. £48.00

Aloxe Corton, Domaine Latour, Louis Latour, Burgundy, France, 2007 Burgundy at its best! This wine has aromas of toasted ripe summer fruits. The palate is medium bodied with an elegant finish. £60.00

Barolo, Aurelio Settimo, Italy, 2003 Soft ripe forest fruits with gentle tannins and acidity. Rich & full flavoured with a persistent finish. £68.50

Amarone della Valpolicella, Torre del Falasco, Veneto, Italy, 2006 Fabulous Amarone. Dark, full bodied with a nose of plum, cherry, raisin, fig and vanilla, nicely integrated already with a touch of heat, complex, dry on the palate with excellent length. £76.00

CHAMPAGNE & SPARKLING

150ml / 750ml bottle

Sachetto Prosecco Brut, NV, Italy	£7.00 / £29.00
Devaux Grande Reserve NV	£8.95 / £45.00
Veuve A. Devaux Rose	£9.50 / £55.00
Perrier-Jouët Grand Brut	£10.00 / £60.00
Perrier Jouët Blason Rose NV	£75.00
Perrier Jouët Belle Epoque	£150.00
Dom Perignon Vintage	£180.00
Louis Roederer Cristal Vintage	£250.00

JUICES & SOFT DRINKS

Freshly squeezed orange juice	£2.95
Orange, pineapple, cranberry, grapefruit, apple, passion fruit or guava juice	£2.50
Still or sparkling English spring water	£2.50 / £3.75
Coca-Cola, Diet Coke or Schweppes Lemonade	£2.30
Belvoir Fruit Farms: Ginger beer, Traditional Cloudy Lemonade or Apple & Melon	£3.25