

# BREAKFAST

Breakfast is served daily from 8am until 11.30am

**Whole Butter Croissant,**  
& English preserve  
4.25 V

**Selection of Pastries,**  
each 4.25 V

**Toasted Wholemeal  
or White Bloomer,**  
butter & English preserve  
3.65 V

**Pancakes with Maple Syrup,**  
gluten free with the choice of smoked  
streaky bacon GF or mixed berries GF V  
8.85

**Honey Roasted Granola Sundae,**  
Greek yoghurt, toasted coconut &  
pumpkin seeds with raspberry sauce  
6.25 V

**Smoked Streaky Bacon Sandwich,**  
on thick sliced wholemeal or white bloomer  
6.25

Add a fried egg 2.00

**Traditional Cumberland  
Sausage Sandwich,**  
on thick sliced wholemeal or white bloomer  
6.25

Add a fried egg 2.00

**Bubble & Squeak, Black  
Pudding & Spinach,**  
topped with a poached egg & Hollandaise sauce  
8.50

**Eggs Benedict,**  
poached eggs, smoked honey roasted ham,  
toasted muffin & Hollandaise sauce  
9.25

**Eggs Royale,**  
poached eggs, Scottish smoked salmon,  
toasted muffin & Hollandaise sauce  
10.50

**Mushroom & Truffle  
Florentine,**  
poached eggs, wilted truffled spinach,  
mushrooms, toasted muffin &  
Hollandaise sauce  
9.95 V

**Avocado & cream cheese  
on toasted sourdough,**  
poached eggs, pomegranate, cherry  
tomatoes & radish  
9.75 V

**Bacon & fried egg on  
buttered sourdough toast,**  
sautéed spinach & mushrooms & baby cress  
9.95

**Scrambled Eggs &  
Smoked Salmon,**  
served with toasted wholemeal or  
white bloomer & chives  
9.75

## JUICES

Freshly Squeezed Orange Juice  
3.50

Orange, Pineapple, Cranberry, Apple,  
Passion Fruit or Guava Juice  
3.15

## TEAS & COFFEES

Fresh Ground Filter Coffee 3.05

Cappuccino 3.35

Latte 3.35

Espresso 2.75

Double Espresso 3.25

Mocha 3.45

Americano / Decaf 3.25

Hot Chocolate 3.75

Breakfast, Earl Grey,  
Darjeeling, Peppermint,  
Camomile, Cranberry, Green Tea  
or Lemon & Ginger Tea 3.55

### Traditional English Breakfast,

fried eggs, smoked streaky bacon, black pudding, Cumberland sausage, grilled tomato,  
Portobello mushrooms & baked beans served with toasted wholemeal or white bloomer  
14.25

Extras: Bacon 2.65, sausage 2.65, beans V GF VG 2.00



Please note all our eggs are free range

## DESSERTS

**Blueberry Bakewell Tart,**  
cooked vanilla cream & raspberry sauce  
6.50 V

**Passion Fruit & Vanilla Crème Brûlée,**  
shortbread biscuit  
6.95 V

**Raspberry Cheesecake,**  
with biscuit crumb & honey cress  
7.50

**Dark & White Chocolate Brownie,**  
chocolate sauce & Dorset clotted cream  
7.25 GF V

**Pimms Fruit Jelly,**  
strawberry & mint salad with orange sorbet  
6.95 GF

**Baked Meringue with Elderflower  
Chantilly Cream**  
& summer fruits  
6.25 V

**English Cheese Board,**  
bread crisps & biscuits with apricot chutney  
12.95

**A Selection of Devon Ice Creams**  
6.25 V

**Dark Chocolate & Rum Truffle**  
2.35 GF V

V=Vegetarian, GF=Gluten Free, VG=Vegan.

For food allergy & intolerance information,  
please ask a member of staff before ordering.

**Tuttons**  
COVENT GARDEN

An optional 12.5% service charge will be added to your bill.

## STARTERS

**Roast Butternut Squash Risotto**  
crumbled goat's cheese, rocket  
leaves & carrot crisps  
**7.95** *V GF*

**West Country Cider & Onion Soup**  
with Montgomery cheese croute  
**6.75**

**Venison Carpaccio,**  
horseradish & beetroot puree, rocket  
& cheese crisps  
**11.45**

**Seared Scallops with Spiced  
Parsnip Puree,**  
pomegranate, pea shoots & parsnip crisps  
**12.45** *GF*

**Corned Beef Hash,**  
fried egg & homemade pickle  
**7.50**

**Beetroot & Goat's Cheese Mousse**  
pomegranate, hazelnuts, molasses  
& bread crisps  
**7.85** *V*

**Tuttons Maple Cured Salmon,**  
potato & red onion salad with caper berries  
**9.75** *GF*

**Pressed Confit Duck, Chicken  
& Apricot terrine,**  
English mustard piccalilli & toast  
**8.95**

**Honey & Cumin Spiced Squid,**  
watermelon, pomegranate & leaf salad  
with a sherry dressing  
**8.35** *GF*



**Tuna Carpaccio Salad,**  
fennel, radish & orange with pink peppercorns  
& lemon Gribiche sauce  
**10.25** *GF*

**Free Range Chicken Liver Pâté,**  
pink peppercorn butter, quince & pearl onion  
preserve with toasted sourdough  
**8.35**

**Prawn, Crab & Avocado Salad**  
cucumber ribbons, cherry tomatoes  
& red pepper dressing  
**10.95** *GF*

**Rock Oysters,**  
sherry vinegar & shallots  
1/2 dozen **18.95** *GF*

## ■ MAINS ■

**Roast Rump of Lamb,**  
Lilliput ratatouille, beetroot & goats cheese  
mousse, kale, mint gremolata &  
red wine reduction  
**18.95** *GF*

**Pan Roasted Corn Fed Chicken,**  
grilled spring onions, potato puree, sun dried  
tomato & broad beans with red wine  
& tarragon sauce  
**17.50** *GF*

**Tuttons 8oz Homemade Beef Burger**  
smoked bacon, mature cheddar, crispy  
onions, coleslaw & hand cut chips  
**17.95**

**Breaded Rose Veal Medallions,**  
sautéed spinach, fried ducks egg with crispy  
capers, sage & butter sauce  
**22.50**



**Roast Duck Breast,**  
cracked wheat, pomegranate, pine nut &  
raisin salad with pea & sweetcorn puree  
**17.95**

**Grilled Pork Cutlet,**  
crispy ham bon bon, sweet potato puree, green  
beans, caramelised pear & red wine sauce  
**17.45**

**Pumpkin & Sage Tortelloni,**  
butternut squash broth with red pepper, golden  
raisins & toasted pine nuts  
**16.25** *V VG*

## FISH & SHELL FISH

**Rock Oysters,**  
sherry vinegar & shallots  
1/2 dozen **18.95** / 1 dozen **33.50** *GF*

**Tuttons Smoked Haddock Fishcake,**  
sautéed spinach with a rich lemon  
& cream sauce  
**17.95**

**Beer Battered Haddock Fillet,**  
hand cut chips, minted mushy peas  
& tartare sauce  
**17.95**

**Roast Fillet of Salmon,**  
braised fennel, tomato & peppers with  
confit herbed potatoes  
**18.75** *GF*

**Native Mussels,**  
shallots, leeks in a white wine & cream sauce  
with matchstick chips  
**17.25**

**Pan Fried Sea Bass Fillet,**  
saffron & tomato Bouillabaisse, mussels,  
vegetable linguine with oven dried tomatoes  
**21.00** *GF*

## SALADS, PASTA & RISOTTO

**Marinated Feta Cheese & Apricot Salad,**  
cherry tomatoes, caramelised almonds,  
orange & maple dressing  
**8.65/16.75** *V*

**Warm Swordfish Salad,**  
roast peppers, red onions, capers & olives  
with a Chermoula style dressing  
**9.35/17.75**

**Halloumi Orecchiette Pasta**  
grilled halloumi, sun dried tomatoes, olives,  
lemon & kale pesto with almonds  
**8.35/15.65** *V*

**Open Wild Mushroom Ravioli**  
with creamed mushrooms, rocket & kale pistou  
**8.45/15.65** *V*

**Roast Butternut Squash Risotto**  
crumbled goat's cheese, rocket  
leaves & carrot crisps  
**7.95/15.95** *V GF*

**Smoked Chicken Salad**  
baby gem, sun blushed tomatoes, apple crisps,  
croutons & pistou dressing  
**9.15/16.75**

**Croxtan Manor Goat's Cheese,  
Barley & Quinoa Salad,**  
pomegranate, sun blushed tomato, red onion,  
pumpkin seeds & pomegranate molasses  
**7.85/15.95** *V*

## ■ SIDES ■

MIXED OLIVES ..... 4.15 *V GF VG*  
SELECTION OF  
BREADS & BUTTER ..... 5.15 *V*  
ROCKET SALAD  
shaved Italian cheese, aged balsamic ..... 4.45 *V*  
GREEN SALAD  
with soft herbs & house dressing ..... 4.15 *V GF VG*  
TOMATO & SHALLOT SALAD ..... 4.15 *V GF VG*  
BUTTERED BROCCOLI  
with toasted almonds ..... 4.15 *V GF*  
CREAMED MASH POTATO ..... 4.15 *GF*  
GREEN BEANS ..... 4.15 *V GF*  
MATCHSTICK CHIPS ..... 4.15 *V VG*  
SAUTÉED MINTED  
NEW POTATOES ..... 4.15 *V GF*

## STEAKS

All our steaks are 28 day aged beef, served with matchstick chips

8 oz Ribeye Steak ..... 26.50  
8 oz Sirloin Steak ..... 25.95  
8 oz Fillet Steak ..... 31.50  
14oz T-Bone Steak ..... 33.50  
28oz Cote du Boeuf, roast rib of beef on the bone for two  
with Béarnaise sauce & matchstick chips ..... 79.50

## SAUCES

Peppercorn Sauce *GF*, Béarnaise Sauce *V GF*, Garlic & Tarragon Butter 2.75 *V GF*

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SUMMER2018