

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

Warm Porridge Oats,
with blueberries, strawberries,
honey & toasted almonds
5.95 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

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

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

Please note all our eggs are free range

JUICES

Freshly Squeezed Orange Juice
3.50

Orange, Pineapple, Cranberry, Apple,
Passion Fruit or Guava Juice
3.20

TEAS & COFFEES

Fresh Ground Filter Coffee **3.10**

Cappuccino **3.40**

Latte **3.40**

Espresso **2.80**

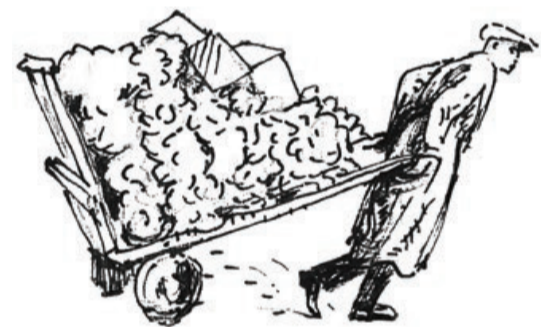
Double Espresso **3.30**

Mocha **3.50**

Americano / Decaf **3.50**

Hot Chocolate **3.80**

Breakfast, Earl Grey,
Darjeeling, Peppermint,
Camomile, Cranberry, Green Tea
or Lemon & Ginger Tea **3.60**



DESSERTS

Bramley Apple & Cinnamon Pie,
with cooked custard cream
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

Sticky Toffee Pudding,
Brandy snap & vanilla ice cream
6.50 V

White Wine & Cinnamon Poached Pear,
with chocolate sauce, hazelnuts
& salt caramel crisp
6.25 V VG GF

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

Classic Carrot & Orange Soup,
with pumpkin seeds & pea shoots
6.75 V VG GF

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 & Apple Tartare,
with avocado mousse, oven dried
cherry tomatoes & micro cress
7.85 V VG GF

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

**Smoked Paprika Squid
with Chorizo,**
tomato & chick pea cassoulet
with a cumin dressing
8.35

Crispy Poached Egg,
wild mushrooms, peas, sugar
snaps with a truffle dressing
8.25 V

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 ■

Shepherd's Pie,
with braised shoulder of lamb & minced beef,
finished with buttered mash & baby vegetables
18.95 GF

Corn Fed Chicken Supreme,
savoy cabbage & pancetta, butternut squash,
mushroom & 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,
with garlic & cream tagliatelle,
artichokes, wild mushrooms, tomatoes,
rocket & lemon butter sauce
22.50

Confit Duck Leg,
celeriac dauphinoise, slow braised red
cabbage & Madeira sauce
Recommended with a side of broccoli
17.95 GF

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

Seared Tomato & Tarragon Cakes,
sautéed kale, hazelnuts with a red pepper,
tomato & avocado salad
15.95 V VG

Baked Field Mushroom,
mixed pepper & bean cassoulet, toasted pine nuts
& golden raisin dressing with straw potatoes
Recommended with a side of tomato & shallot salad
15.95 V VG GF

■ SIDES ■

Mixed Olives.....4.15 V GF VG
Selection of Breads & Butter.....5.15 V
Rocket Salad.....4.45 V
shaved Italian cheese, aged balsamic
Green Salad.....4.15 V GF VG
with soft herbs & house dressing
Tomato & Shallot Salad.....4.15 V GF VG
Buttered Broccoli.....4.15 V GF
with toasted almonds
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

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
Recommended with a side of new potatoes
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 GF

Pan Fried Seabass Fillet,
braised potato, asparagus, pearl onions, leeks
with caviar & cream beurre blanc
Recommended with a side of green beans
21.00

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

SALADS, PASTA & RISOTTO

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

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

An optional 12.5% service charge will be added to your bill.
WINTER 2018

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

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

Tuttons
COVENT GARDEN