

# 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 & 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**

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

**Traditional English Breakfast,**  
fried eggs, smoked streaky bacon, black pudding, Cumberland sausage, grilled tomato,  
Portobello mushroom & 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**

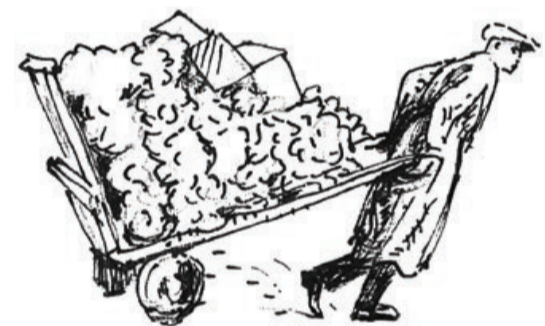
Mocha **3.50**

Americano / Decaf **3.30**

Hot Chocolate **3.80**

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

*Soya milk available upon request*



## ■ DESSERTS ■

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

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

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

**Glazed Lemon Tart**  
fruit coulis, blackberry Chantilly cream  
**6.95 V**

**Salted Caramel & Dark Chocolate Tart**  
raspberry & hazelnut crumb, Seville orange  
sorbet & raspberry coulis  
**7.25 VG**

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

**Coconut Panna Cotta,**  
pineapple, mint & chilli with a caramel crisp  
**6.50**

**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.

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

**English Apple Cider & Onion Soup,**  
with a toasted croute  
**6.75** VG

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

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

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

## STARTERS

**Beetroot & Apple Tartare,**  
with avocado mousse, oven dried  
cherry tomatoes & micro cress  
**7.85** 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 Salad,**  
avocado mousse, cucumber  
ribbons, cherry tomatoes & red  
pepper dressing  
**10.95** GF

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

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

## ■ MAINS ■

**Roast Rump of Lamb,**  
salsa verde crushed potatoes, peas & samphire,  
baked shallot & red wine jus  
**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**

**Roast Duck Breast,**  
black garlic, wild mushroom & truffle risotto,  
charred baby leeks, carrot purée & Madeira jus  
*Recommended with a side of broccoli*  
**17.95**

**Grilled Pork Cutlet,**  
Catalan style spinach, celeriac & apple  
remoulade with spiced apple purée  
& red wine jus  
**17.45** GF

**Pea & Mint Ravioli,**  
cherry tomatoes, broad beans, sugar snaps  
with mint pesto and preserved lemon  
**16.25** VG



**Warm Heritage Carrot & Roast Beets Salad,**  
wild mushrooms, avocado mousse,  
tomatoes, poppy seed crisps &  
kale crackling  
**17.25** 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** VG GF

## ■ SIDES ■

Mixed Olives.....4.15 GF VG  
Selection of Breads & Butter.....5.15 V  
Rocket Salad.....4.45 V  
*shaved Italian cheese, aged balsamic*  
Green Salad.....4.15 GF VG  
*with soft herbs & house dressing*  
Tomato & Shallot Salad.....4.15 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.....4.50 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 Fish & Chips,**  
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 Seabass Fillet,**  
tomato Bouillabaisse, mussels, Mediterranean  
vegetables with oven dried tomatoes  
*Recommended with a side of green beans*  
**21.00** 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**

**Croxtan 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.*

SUMMER 2019

## 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 Côte 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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