

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*
8.95

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
6.50

Add a fried egg **2.00**

**Traditional Cumberland
Sausage Sandwich,**
on thick sliced wholemeal or white bloomer
6.50

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
10.25

Eggs Royale,
poached eggs, Scottish smoked salmon,
toasted muffin & Hollandaise sauce
11.50

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

**Avocado & Cream Cheese
on Toasted Sourdough,**
poached eggs, pomegranate, cherry
tomatoes & radish
9.95 V

**Bacon & Fried Egg on
Buttered Sourdough Toast,**
sautéed spinach, mushrooms & baby cress
10.25

**Scrambled Eggs &
Smoked Salmon,**
served with toasted wholemeal or
white bloomer & chives
10.75

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
14.75

Please note all our eggs are free range

JUICES

Freshly Squeezed Orange Juice
3.95

Orange, Pineapple, Cranberry, Apple,
Passion Fruit or Guava Juice
3.75

TEAS & COFFEES

Fresh Ground Filter Coffee **3.25**

Cappuccino **3.75**

Latte **3.75**

Espresso **3.00**

Double Espresso **3.50**

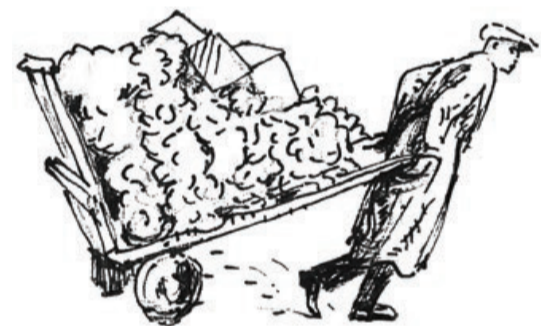
Mocha **4.00**

Americano / Decaf **3.50**

Hot Chocolate **4.25**

Breakfast, Earl Grey,
Darjeeling, Peppermint,
Camomile, Cranberry, Green Tea
or Lemon & Ginger Tea **3.75**

Soya milk available upon request



■ DESSERTS ■

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

Passion Fruit & Vanilla Crème Brûlée,
shortbread biscuit
7.50 V

Raspberry Cheesecake,
biscuit crumb & honey cress
7.50

Glazed Lemon Tart,
fruit coulis, blackberry Chantilly cream
7.50 V

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

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

Coconut Panna Cotta,
pineapple, mint & chili with a caramel crisp
7.50

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

A Selection of Devon Ice Creams
7.50 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. We cannot guarantee the
total absence of allergens in our food.

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
8.75 V GF

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

Venison Carpaccio,
horseradish & beetroot purée,
rocket & cheese crisps
12.00

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

Corned Beef Hash,
fried egg & homemade pickle
8.75

STARTERS

Beetroot & Apple Tartare,
with avocado mousse, oven dried
cherry tomatoes & micro cress
8.50 VG GF

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

**Smoked Paprika Squid
with Chorizo,**
tomato & chick pea cassoulet
with a cumin dressing
9.50

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
8.95

Prawn & Crab Salad,
avocado mousse, cucumber
ribbons, cherry tomatoes & red
pepper dressing
11.50 GF

Rock Oysters,
sherry vinegar & shallots
1/2 dozen **19.50 GF**

**Pressed Confit Duck,
Chicken & Apricot Terrine,**
English mustard piccalilli & toast
9.50

■ MAINS ■

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

Chicken Supreme,
savoy cabbage & pancetta, butternut squash,
mushroom & tarragon sauce
18.25 GF

Tuttons 8oz Homemade Beef Burger,
smoked bacon, mature cheddar, crispy
onions, coleslaw & hand cut chips
18.50

Breaded Veal Medallions,
with garlic & cream tagliatelle,
artichokes, wild mushrooms, tomatoes,
rocket & lemon butter sauce
23.75

Roast Duck Breast,
black garlic, wild mushroom & truffle risotto,
charred baby leeks, carrot purée & Madeira jus
Recommended with a side of broccoli
19.50

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

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



Warm Heritage Carrot & Roast Beets Salad,
wild mushrooms, avocado mousse,
tomatoes, poppy seed crisps &
kale crackling
17.95 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
16.50 VG GF

■ SIDES ■

Mixed Olives.....4.50 GF VG
Selection of Breads & Butter.....5.50 V
Rocket Salad.....5.00 V
shaved Italian cheese, aged balsamic
Green Salad.....5.00 GF VG
with soft herbs & house dressing
Tomato & Shallot Salad.....5.00 GF VG
Buttered Broccoli.....5.00 V GF
with toasted almonds
Creamed Mash Potato.....5.00 GF
Green Beans.....5.00 V GF
Matchstick Chips.....5.00 VG
Sautéed Minted New Potatoes.....5.00 V GF

FISH & SHELL FISH

Rock Oysters,
sherry vinegar & shallots
1/2 dozen 19.50 / 1 dozen 36.00 GF

Tuttons Smoked Haddock Fishcake,
sautéed spinach with a rich lemon
& cream sauce
Recommended with a side of new potatoes
18.50

Beer Battered Fish,
hand cut chips, minted mushy peas
& tartare sauce
18.75

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

Native Mussels,
shallots, leeks in a white wine & cream sauce
with matchstick chips
17.50

Pan Fried Seabass Fillet,
tomato Bouillabaisse, mussels, Mediterranean
vegetables with oven dried tomatoes
Recommended with a side of green beans
22.50 GF

STEAKS

All our steaks are 21 day aged beef, served with matchstick chips

Ribeye Steak.....27.00
Sirloin Steak.....26.50
Fillet Steak.....32.50
14oz T-Bone Steak.....35.00
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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Tuttons
COVENT GARDEN

SALADS, PASTA & RISOTTO

Halloumi Orecchiette Pasta,
grilled halloumi, sun dried tomatoes, olives,
lemon & kale pesto with almonds **8.75/16.50 V**

Open Wild Mushroom Ravioli,
with creamed mushrooms, rocket & kale pistou
8.75/16.95 V

Roast Butternut Squash Risotto,
crumbled goat's cheese, rocket
leaves & carrot crisps **8.75/15.95 V GF**

Smoked Chicken Salad,
baby gem, sun blushed tomatoes, apple crisps,
croutons & pistou dressing
9.50/18.25

**Croxtan Manor Goat's Cheese,
Barley & Quinoa Salad,**
pomegranate, sun blushed tomato, red onion,
pumpkin seeds & pomegranate molasses
8.75/16.95 V

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

SUM19