

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

Warm Porridge Oats,
blueberries, strawberries, honey
& toasted almonds
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**

JUICES

Freshly Squeezed Orange Juice
3.95
Orange, Pineapple, Cranberry, Apple
or Passion Fruit 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

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



DESSERTS

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

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

Sticky Toffee Pudding,
brandy snap & vanilla ice cream
7.50 V

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 V GF

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.

STARTERS

Roast Butternut Squash Risotto,
crumbled goat's cheese, rocket
leaves & carrot crisps
8.75 VG GF

Broadleaf Leek & Potato Soup,
white truffle oil & pea shoots
8.00 VG GF

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

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

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

Corned Beef Hash,
fried egg & homemade pickle
8.75



■ MAINS ■

Shepherd's Pie,
braised shoulder of lamb & minced beef,
finished with buttered mash
& baby vegetables
18.25 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

Confit Duck Leg,
parsnip & carrot fondant with red cabbage
marmalade, bacon crumbs & red wine jus
Recommended with a side of sautéed minted new potatoes
18.75

Slow Cooked Pork Belly,
crispy black pudding, celeriac & apple
purée with buttered green beans
& red wine jus
18.50 GF

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

Roasted Golden Beets,
roast root vegetables, puy lentils, pomegranate,
red chard & watercress with a sherry dressing
17.25 VG GF

Vegetable & Bean Casserole,
crispy pumpkin tortellini with kale pesto
& pine nuts
Recommended with a side of tomato & shallot salad
17.95 VG

■ SIDES ■

Mixed Olives.....4.50 VG GF
Selection of Breads & Butter.....5.50 V
Rocket Salad.....5.00 V
shaved Italian cheese, aged balsamic
Green Salad.....5.00 VG GF
with soft herbs & house dressing
Tomato & Shallot Salad.....5.00 VG GF
Pan Fried Brussels Sprouts.....5.00 GF
with shallots & streaky bacon
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 sautéed minted 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,
Jerusalem artichoke purée, buttered kale,
sun blushed tomato with red wine fumé
Recommended with a side of green beans
22.50



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** VG 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

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 VG, Garlic & Tarragon Butter 2.75 VG GF

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WINTER 2019