

# BREAKFAST

*Breakfast served until 11am*

**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**

**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**

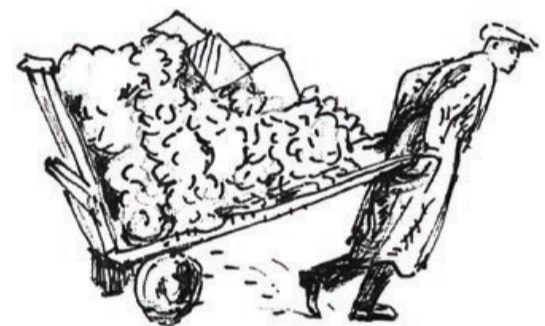
*Please note all our eggs are free range*

## JUICES

Freshly Squeezed Orange Juice  
**3.95**  
Orange, Pineapple, Cranberry, Apple  
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*



## ■ 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**

**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**

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

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

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

*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.*

We are a COVID Secure Restaurant.

You can now order & pay at your table.

Visit **order.tuttons.com**  
and follow the instructions.  
*Please note, we are now cashless.*

**Tuttons**  
COVENT GARDEN

## STARTERS

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

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

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



## ■ MAINS ■

**Lamb Rump,**  
salsa verde crushed potatoes, peas & samphire,  
baked shallot & red wine jus  
**18.95** 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**

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

**Pea & Mint Ravioli,**  
cherry tomatoes, broad beans, sugar snaps  
with mint pesto and preserved lemon  
**17.00** 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  
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

**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** V GF

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

## 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

## SAUCES

Peppercorn Sauce GF, Béarnaise Sauce VGF, Garlic & Tarragon Butter 2.75 VGF

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SUMMER 2020