

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

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

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
13.95



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

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

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

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

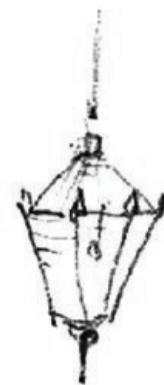
Roast Butternut Squash Risotto,
crumbled goat's cheese, rocket
leaves & carrot crisps
8.75 VG GF

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
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
24.50

Confit Duck Leg,
parsnip & carrot fondant with red cabbage
marmalade, bacon crumbs & red wine jus
Recommended with a side of sautéed minted new potatoes
18.95

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
17.50 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** VG 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 V GF, Garlic & Tarragon Butter 2.75 V GF

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SUMMER 2020