

Tuttons Chilli Roasted Mixed Nuts
3.95 VG

Mixed Olives
4.25 VG

Selection of Breads & Butter
5.50 V

STARTERS

Steak Tartare,
confit egg yolk, toasted sourdough and micro cress
10.95

Corned Beef Hash,
Tuttons chutney and a fried egg
8.25

Beetroot Cured Salmon,
horseradish cream purée with a citrus & dill dressing
10.95 GF

English Apple Cider & Onion Soup,
cheese croute
7.95 VG

Smoked Paprika Squid with Chorizo,
tomato & chickpea cassoulet
with a cumin dressing
9.75

Free Range Chicken Liver Pâté,
pink peppercorn butter, quince & pearl onion
preserve with toasted sourdough
8.95

Prawn & Crab Salad,
avocado mousse, cucumber ribbons with a
cherry tomato & red pepper dressing
11.95 GF

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

Crispy Poached Egg,
wild mushrooms, peas, sugar snaps
with a truffle dressing
8.25 V

Crispy Duck Salad,
grilled pineapple, toasted cashew nuts
and pomegranate molasses
9.95

MAINS

Tuttons Homemade 8oz Beef Burger,
smoked bacon, mature Cheddar, tomato jam
and matchstick chips
18.95

Breaded Rose Veal Escalope,
sautéed spinach, golden raisins, fried duck egg
and a caper beurre noisette
24.50

Pan Roasted Chicken Breast,
wild mushrooms, butternut squash,
savoy cabbage and pancetta with a tarragon sauce
18.50 GF

Pressed Pork Belly,
sweet potato purée, tenderstem broccoli,
cider apples and red wine jus
19.25 GF

Confit Duck Leg,
parsnip & carrot fondant with red cabbage
marmalade, bacon crumbs and red wine jus
19.95

Roasted Golden Beets,
roast root vegetables, puy lentils, pomegranate,
red chard and watercress with a sherry dressing
16.95 VGF

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

Tuttons Shepherd's Pie
braised shoulder of lamb, minced beef,
buttered mash and baby vegetables
18.50

FISH & SHELL FISH

Tuttons Smoked Haddock Fishcake,
sautéed spinach and preserved lemon
with a rich cream & chive sauce
18.75

Pan Fried Sea Bass,
celeriac purée, tomato concasse and samphire
with a Champagne beurre blanc
23.50 GF

Roast Fillet of Salmon,
braised fennel, tomato, peppers
and confit herbed potatoes
19.95 GF

Beer Battered Fish,
hand cut chips, minted mushy peas
and tartare sauce
18.95

Native Mussels,
shallots and leeks in a white wine & cream
sauce with matchstick chips
18.50



STEAKS

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

Ribeye Steak 27.50

Sirloin Steak 27.00

Fillet Steak 33.50

14oz T-Bone Steak 36.50

SAUCES All 2.75

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

SALADS, PASTA & RISOTTO

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

Seafood Risotto,
prawns, squid, mussels, sea bass, chilli, garlic and herbs
9.95/19.95 GF

Smoked Chicken Salad,
baby gem, sun blushed tomatoes, apple crisps, croutons and pistou dressing
9.25/18.25

Roast Butternut Squash Risotto,
crumbled goat's cheese, rocket leaves and carrot crisps
8.75/16.50 VGF

Open Wild Mushroom Ravioli,
creamed mushrooms and rocket & kale pistou
8.95/17.50 V

SIDES All 5.00

Matchstick Chips VG
Creamed Mash Potato GF

Rocket Salad shaved Italian cheese, aged balsamic V
Green Salad with soft herbs & house dressing VG GF
Tomato & Shallot Salad VG GF

Sautéed Minted New Potatoes VGF
Green Beans VGF