

Tuttons Chilli Roasted Mixed Nuts
3.95 VG

Mixed Olives
4.25 VG

Selection of Breads & Butter
5.50 V

STARTERS

Smoked Paprika Squid with Chorizo

Tomato & chickpea cassoulet with a cumin dressing
10.25

Creamy Burrata

Mixed peas & fresh mint salad, aged balsamic and cracked pepper
11.25 GF

English Apple Cider & Onion Soup

Cheese croute
8.25 VG

Free Range Chicken Liver Pâté

Pink peppercorn butter, quince & pearl onion preserve with toasted sourdough
9.25

Tuttons Maple Cured Salmon

Horseradish crème fraîche and herbed dressing
10.95 GF

Smoked Chicken Salad

Baby gem, sun blushed tomatoes, apple crisps, croutons and pistou dressing
9.85

Steak Tartare

Confit egg yolk, toasted sourdough and micro cress
10.95

Prawn & Avocado 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 V GF

Crispy Poached Egg

Wild mushrooms, peas, sugar snaps with a truffle dressing
8.25 V

MAINS

Tuttons Homemade 8oz Beef Burger

Mature Cheddar and matchstick chips
17.95

Add smoked streaky bacon 2.25

Breaded Rose Veal Escalope

Sautéed spinach, golden raisins, fried duck egg and a caper beurre noisette
24.50

Slow Cooked Pork Belly

Celeriac purée, green beans, caramelised apple, black pudding, pork crisp and red wine jus
20.50

Pea & Mint Ravioli

Cherry tomatoes, broad beans, sugar snaps, mint pesto and preserved lemon
17.50 VG

Pan Roasted Chicken Breast

Wild mushrooms, butternut squash, savoy cabbage and pancetta with a tarragon sauce
18.95 GF

Roasted Golden Beets

Roast root vegetables, puy lentils, pomegranate, red chard and watercress with a sherry dressing
16.95 VG GF

FISH & SHELL FISH

Roast Fillet of Salmon Trout

Braised fennel, tomato & peppers with confit herbed potatoes
19.95

Native Mussels

Shallots and leeks in a white wine & cream sauce with matchstick chips
18.50

Beer Battered Haddock

Hand cut chips, minted mushy peas and tartare sauce
18.95

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
24.95 GF



GRILL

Pork Tomahawk

Wholegrain mustard, celeriac mash, French beans and cider cream
21.50

Ribeye Steak 28.50

Sirloin Steak 28.00

Fillet Steak 35.50

14oz T-Bone Steak 39.50

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

SAUCES All 3.00

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

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
9.85/18.95

Roast Butternut Squash Risotto

Crumbled goat's cheese, rocket leaves and carrot crisps
8.75/16.50 V GF

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 Soft herbs & house dressing VG GF

Tomato & Shallot Salad VG GF

Sautéed Minted New Potatoes V GF

Green Beans V GF

Tuttons

COVENT GARDEN