

ROYAL MENU

Selection of Breads

Starter

Summer Butternut Squash Soup

Toasted pumpkin seeds and rosemary oil **GF VG**

Steak Tartare

Confit egg yolk and tabasco dressing

Crispy Poached Egg

Wild mushrooms, peas, sugar snaps with truffle dressing **V**

Tuttons Maple Cured Salmon

Toasted fennel seeds, radish and herbed dressing **GF**

Main

Pan Fried Seabass

Celeriac purée, tomato concasse & samphire with a Champagne beurre blanc **GF**

Slow Cooked Pork Belly

Celeriac puree, green beans, caramelised apple, black pudding, pork crisp and red wine jus **GF**

Pea & Mint Risotto

Garden peas, fresh mint, sliced radish, pea shoots and vegan parmesan **VG GF**

Pan Roasted Chicken Breast

Apricot stuffing, Savoy cabbage, red onions and red wine jus **GF**

Grilled Sirloin Steak

21 day aged beef, served with matchstick fries

Sides: Green salad **VG GF**, Tomato and shallot salad **VG GF**, Matchstick fries **VG**
Peas, sugar snaps and truffle dressing **GF VG** or Minted new potatoes

Supplement £5.00

Dessert

Sorbet

Choice of mango, orange or blackcurrant **VG GF**

Raspberry Cheesecake

Biscuit crumb and honey cress **V**

Glazed Lemon Tart

Fruit coulis and blackberry Chantilly cream **V**

Dark & White Chocolate Brownie

Chocolate sauce and Dorset clotted cream **V GF**

Please note that a discretionary 12.5% service charge will be automatically applied to your total bill.

Some dishes may be subject to seasonal change.

For food allergy & intolerance information, please ask a member of staff before ordering.

Tuttons

COVENT GARDEN