

Tuttons Chilli Roasted Mixed Nuts
3.95 VG NGC

Mixed Olives
4.25 VG

Selection of Breads & Butter
5.50 V

STARTERS

Pan Fried Squid
Sautéed Mediterranean vegetables
and pistou dressing
10.25 NGC

Prawn & Avocado Salad
Avocado mousse, cucumber ribbons and
cherry tomato & red pepper dressing
11.95 NGC

Roast Butternut Squash Risotto
Crumbled goat's cheese,
rocket leaves and carrot crisps
8.75 V NGC

Free Range Chicken Liver Pâté
Pink peppercorn butter, quince & pearl onion
preserve and toasted sourdough
9.50

Smoked Chicken Salad
Baby gem, sun blushed tomatoes, apple crisps,
croutons and pistou dressing
9.95

Crispy Poached Egg
Wild mushrooms, peas, sugar snaps
and truffle dressing
8.25 V

Broccoli & Stilton Soup
Toasted croutons
8.25 V

Steak Tartare
Confit egg yolk, toasted sourdough and micro cress
11.50

Tuttons Maple Cured Salmon
Horseradish crème fraîche and herbed dressing
10.95 NGC

Pear & Pickled Walnut Salad
Pancetta, mixed leaves
and Blacksticks blue dressing
9.95

Warm Beetroot Salad
Red beetroot, candied beetroot, baby gem,
mizuna, hazelnuts and tarragon dressing
9.50 VG NGC

MAINS

Lamb Shoulder Hot Pot
Sautéed Savoy cabbage and red wine jus
20.50

Tuttons Homemade 8oz Beef Burger
Mature Cheddar and matchstick chips
18.50
Add smoked streaky bacon 2.25

Beef Short Rib
Red potato & swede purée, chestnut mushrooms,
green beans and red wine jus
24.50 NGC

Confit Pork Belly
Celeriac purée, green beans, caramelised apple,
black pudding and red wine jus
22.00

Pan Roasted Chicken Breast
Butternut squash, Savoy cabbage
and pancetta with a tarragon sauce
18.95 NGC

FISH & SHELL FISH

Roast Fillet of Salmon
Braised fennel, tomato & peppers with
confit herbed potatoes
21.00 NGC

Native Mussels
Shallots and leeks in a white wine & cream
sauce with matchstick chips
18.95

Beer Battered Fish & Chips
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 NGC



GRILL

Ribeye Steak 29.00

Sirloin Steak 28.50

Fillet Steak 35.50

14oz T-Bone Steak 39.50

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

SAUCES All 3.50

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

SALADS, PASTA & RISOTTO

Warm Beetroot Salad
Red beetroot, candied beetroot, baby gem, mizuna, hazelnuts and tarragon dressing
16.95 VG NGC

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

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

Seafood Risotto
Prawns, squid, mussels, sea bass, chilli, garlic and herbs
19.95 NGC

Smoked Chicken Salad
Baby gem, sun blushed tomatoes, apple crisps, croutons and pistou dressing
18.95

Roast Butternut Squash Risotto
Crumbled goat's cheese, rocket leaves and carrot crisps
16.50 V NGC

Open Wild Mushroom Ravioli
Creamed mushrooms and rocket & kale pistou
17.50 V

SIDES

Creamed Mash Potato 5.25 V NGC

Rocket Salad 5.00 V
Shaved Italian cheese and aged balsamic

Tomato & Shallot Salad 5.25 VG NGC

Green Salad 5.00 VG NGC
Soft herbs and house dressing

Matchstick Chips 5.25 VG

**Sautéed Minted
New Potatoes** 5.00 V NGC

Green Beans 5.25 V NGC

Tuttons

COVENT GARDEN