



Tuttons

COVENT GARDEN

BAR MENU

The first part of the document discusses the importance of maintaining accurate records of all transactions. It emphasizes that every receipt, invoice, and bill should be properly filed and indexed for easy retrieval. This is particularly crucial for businesses that operate in a highly competitive market where every penny counts.

In addition, the document highlights the need for regular audits to ensure that all financial data is up-to-date and accurate. It suggests that businesses should conduct internal audits at least once a year, and external audits should be performed by a qualified professional. This helps to identify any discrepancies or errors in the accounting records and ensures that the business is in compliance with all relevant laws and regulations.

Another key aspect of financial management is the effective use of budgeting. The document explains that a well-defined budget allows businesses to track their spending and identify areas where they can cut costs or increase efficiency. It also provides a clear picture of the business's financial health and helps to set realistic goals for the future.

Finally, the document discusses the importance of maintaining a good credit record. It advises businesses to pay their bills on time and to avoid taking on too much debt. A strong credit record can help to attract investors and lenders, and it can also provide a safety net in times of financial difficulty.

BAR FOOD

LIGHT BITES

WARM SOURDOUGH **V** 5.25

whipped butter

ROOT VEGETABLE CRISPS **VG** 4.5

rosemary, maldon sea salt

GREEN OLIVES **VG** 4.75

garlic & lemon

SPICED ALMONDS **VG** 4.5

TUTTONS SCOTCH EGG 9.5

tomato jam, smoked bacon crumb, baby cress

SALT & PEPPER SQUID 10.25

sweet chilli & lime dip

CHICKEN LIVER PARFAIT 8.95

*pink peppercorn butter, madeira & fig chutney,
toasted sourdough*

TO SHARE

BAKED CAMEMBERT **V** 19.5

toasted sourdough, fig & madeira chutney

CHARCUTERIE BOARD 18.5

*bayonne ham, saucisson sec, milano salami,
toasted sourdough, cornichons*

COLCHESTER OYSTERS

red wine shallot vinegar

3 for 11.5 | 6 for 22.50 | 12 for 39.50

Our standard spirits measure is 50ml. 25ml measures are available on request.
v = vegetarian, 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. please note, we are now cashless. an optional 12.5% service charge will be added to your bill.

CLASSIC COCKTAILS

All £12.50

NEGRONI

beefeater gin, martini rosso vermouth, campari

OLD FASHIONED

*woodford reserve bourbon,
angostura bitters, sugar, orange oils*

APEROL SPRITZ

aperol, prosecco, soda water

PIÑA COLADA

*bacardí carta blanca rum, bacardí coconut rum, coconut cream,
double cream, pineapple, citrus*

MAI TAI

bacardí 8 rum, briottet crème de apricot, orgeat, citrus, angostura bitters

PASSION FRUIT MARTINI

*absolut vanilla vodka, passoa,
passion fruit, citrus*

ESPRESSO MARTINI

*absolut vodka, kahlua,
butterscotch, espresso*

TUTTONS MARTINI

*beefeater gin, martini bianco vermouth,
grapefruit*

PALOMA

*el jimador blanco tequila, agave, citrus,
two keys pink grapefruit soda*

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TUTTONS SERVES

All £12.50

MANGO MARGARITA

*el jimador blanco tequila, briottet crème de mangue,
mango, agave, citrus, tajin*

PINEAPPLE DAIQUIRI

*bacardí blanca rum,
campari, pineapple, lime*

CHERRY & MINT COLLINS

*beefeater gin, apple, mint, supasawa,
3 cents cherry soda*

PINEAPPLE & SAGE MOJITO

bacardí carta blanca rum, sage, citrus, 3 cents pineapple soda

STRAWBERRY GIMLET

beefeater gin, coconut, strawberry, paragon timur berry cordial, citrus

'LOW & NO' COCKTAILS

G AND TEA 7.50

seedlip grove, ginger, earl grey tea, lime, soda water

SAINTLY SPRITZ 7.85

aecorn dry, elderflower, lemon, prosecco, soda water

AECORN DRY AND TONIC 7.50

aecorn dry, pineapple, tonic water

Our standard spirits measure is 50ml. 25ml measures are available on request.

WHITE	175ml	500ml	Bottle
Ca'di Ponti Catarratto, IGT Terre Siciliane, 2022 <i>Sicilia, Italy</i>	7.50	19.50	27.50
El Tesoro Verdejo, 2022 <i>Castilla Leon, Spain</i>	8.00	21.00	32.00
Wild House Chenin Blanc, Western Cape, 2023 <i>South Africa</i>	8.75	23.00	34.00
Piattini Pinot Grigio, 2022 <i>Lombardia, Italy</i>	9.00	22.50	34.00
Vila Nova Vinho Verde, 2022 <i>Portugal</i>	9.50	24.50	35.00
Gavi La Lancelotta, 2022 <i>Italy</i>	11.00	30.00	38.00
Ontanon Vetiver Rioja Blanco, 2020 <i>Rioja, Spain</i>	11.00	30.00	38.00
La Ruchette Doree Cotes du Rhone Blanc, 2021 <i>Rhone, France</i>			38.00
L'Ormarine Duc de Morny AOP Picpoul de Pinet, 2022 <i>Languedoc, France</i>			39.00
SNaia Sauvignon Blanc, 2022 <i>Rueda, Spain</i>			38.00
The Cloud Factory Sauvignon Blanc, 2022 <i>Marlborough, New Zealand</i>			45.00
Signos de Origen Chardonnay Viognier, 2021 <i>Casablanca, Chile</i>			46.00
Valminor Albariño, 2022 <i>Galicia, Spain</i>			55.00
Domaine Michel Girard Sancerre, 2022 <i>Loire, France</i>			67.50
Nielson Santa Barbara County Chardonnay, 2019 <i>California, USA</i>			80.00
Domaine de la Motte Chablis Premier Cru VauLigneau, 2022 <i>Burgundy, France</i>			85.00

Wines are also available in 125ml measures

RED

	175ml	500ml	Bottle
Estampado Bonarda Cabernet, 2021 <i>Mendoza, Argentina</i>	7.50	19.50	27.50
Peculiar Mr Pat Merlot, 2022 <i>South East Australia</i>	8.75	23.50	34.00
Borsao Garnacha, 2022 <i>Camo del Borja, Spain</i>	8.75	24.50	35.00
Showdown “Man with Axe” Cabernet Sauvignon, 2021 <i>California, USA</i>	10.50	26.50	38.00
Shadow Point, Pinot Noir, Central Coast, 2020 <i>Monterey, California</i>	11.00	30.00	38.00
Uva Non Grata Gamay, 2021 <i>Burgundy, France</i>	11.00	30.00	38.00
Da Vero Biologica Nero d’Avola DOC Sicilia, 2022 <i>Sicilia, Italy</i>			35.00
Uggiano Chianti Riserva, Roccialta, 2020 <i>Toscana, Italy</i>			38.00
Nieto DOC Malbec, 2021 <i>Mendoza, Argentina</i>			44.00
Rippa Doril , Tempanillo Crianza, 2020 <i>Ribera del Duero, Spain</i>			46.00
Ontanon Rioja Reserva, 2015 <i>Rioja, Spain</i>			55.00
Smalltown Vineyards “The Black Craft” Shiraz, 2021 <i>Barossa Valley, Australia</i>			55.00
Cline Cellars “Old Vine” Lodi Zinfandel, 2019 <i>California, USA</i>			57.50
Cave de Tain CrozesHermitage Nobles Rives, 2020 <i>Rhone, France</i>			57.50
Clos De La Cure, Saint Emillion Grand Cru, 2020 <i>Bordeaux, France</i>			80.00
Merum Priorati Inici, 2020 <i>Catalonia, Spain</i>			80.00
Patrizi Barolo, 2019 <i>Piemonte, Italy</i>			85.00

Wines are also available in 125ml measures

ROSÉ

	175ml	500ml	Bottle
Piattini Pinot Grigio Rose, IGT, 2022 <i>Lombardia, Italy</i>	7.50	19.50	27.50
La Pettit Bonbon Rose, 2022 <i>Languedoc, France</i>	9.50	24.50	35.00
Maison Boutinot Cuvee Edalise, Cotes de Provence Rose, 2022 <i>Provence, France</i>			55.00
Whispering Angel Cotes de Provence Rose, 2022 <i>Provence, France</i>			75.00

CHAMPAGNE & SPARKLING WINE

	125ml	Bottle
Aggraziato Prosecco Brut NV <i>Veneto, Italy</i>	8.50	45.00
Le Dolci Colline Prosecco Rose, NV <i>Veneto, Italy</i>	9.50	48.00
Chapeldown Brut Reserve, 2019 <i>Kent, England</i>	12.00	60.00
Chapeldown Rose Reserve, 2020 <i>Kent, England</i>	13.00	62.00
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Moët & Chandon Brut Imperial, NV <i>Champagne, France</i>	14.00	80.00
Moët & Chandon Brut Imperial Rose, NV <i>Champagne, France</i>		90.00
Dom Perignon, 2013 <i>Champagne, France</i>		230.00

BEERS & CIDERS

	Bottle/Can
Staropramen	6
Madri	6
Pravha	5.90
Salt Pale Ale	6
Aspall Cyder	6
Staropramen 0.0%	4.75
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Madri ABV 4.6%	6.95
Salt Loom 4%	6.95

SWEET WINES

Ontañón Marco Fabio Moscatel <i>Rioja, Spain</i>	30.00
Ginestet Classique Sauternes <i>Bordeaux, France</i>	34.00

PORT

TAYLOR'S LATE BOTTLED VINTAGE
(70ml) 5.80

AFTER DINER LIQUERS

All £9.50 (50ml)

FRANGELICO HAZELNUT LIQUEUR

AMARETTO DISARONNO

BAILEYS IRISH CREAM

KAHLUA

COINTREAU

BLACK OR WHITE SAMBUCA

GRAND MARNIER

DRAMBUIE

LIQUEUR COFFEES

All £9.00

IRISH *Long black coffee and Irish Whiskey, topped with cream*

CALYPSO *Rich and aromatic coffee and Tia Maria, topped with cream*

BAILEYS *Smooth black coffee and Baileys, topped with cream*

FRENCH *Rich and aromatic coffee and Martell, topped with cream*

ITALIAN *Smooth black coffee and Amaretto Disaronno, topped with cream*

TEAS & COFFEES

FRESH GROUND FILTER COFFEE 3.50

CAPPUCCINO 4.25

LATTE 4.25

FLAT WHITE 4.25

ESPRESSO 3.25

DOUBLE ESPRESSO 4.25

MOCHA 4.25

AMERICANO / DECAF 4.00

HOT CHOCOLATE 4.50

TEAS 4.00

*everyday brew, darjeeling earl grey, chamomile flowers,
peppermint leaves, mao feng green tea or lemon & ginger*

Oat & Almond milk available

JUICES & SOFT DRINKS

Two Keys Pink Grapefruit Soda 4.50

Freshly Squeezed Orange Juice 4.20

Orange, Pineapple, Cranberry, Apple or Passion Fruit Juice 4.00

Coca Cola 4.20

Coke Zero, Diet Coke or Schweppes Lemonade 4.00

Still or Sparkling Water Small 3.50 / Large 5.25

The first part of the document discusses the importance of maintaining accurate records of all transactions. It emphasizes that every entry, no matter how small, should be recorded to ensure the integrity of the financial data. This includes not only sales and purchases but also expenses and income. The text suggests that a systematic approach to record-keeping is essential for identifying trends and making informed decisions.

In the second section, the author delves into the complexities of tax compliance. It highlights the need for a thorough understanding of current tax laws and regulations. The document provides practical advice on how to structure transactions to minimize tax liability while remaining fully compliant. It also stresses the importance of staying updated on legislative changes that could impact the business.

The third part of the document focuses on financial forecasting and budgeting. It explains how to use historical data to predict future performance and set realistic financial goals. The text offers strategies for managing cash flow and controlling costs to ensure the business remains profitable. It also discusses the role of financial statements in providing a clear picture of the company's financial health.

Finally, the document addresses the importance of seeking professional advice. It recommends consulting with accountants, lawyers, and other experts to navigate complex financial and legal issues. The author notes that professional guidance can help avoid costly mistakes and ensure that the business is operating on a solid financial foundation.

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