

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
9.75

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

English Apple Cider & Onion Soup
Cheese croute
7.95 VG

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

Tuttons Maple Cured Salmon
Toasted fennel seeds, radish
and a herbed dressing
10.95 GF

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

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

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 V GF

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

MAINS

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

Confit Duck Leg
Dauphinoise potatoes, carrot & orange purée
and red wine jus
19.95 GF

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

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

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

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
Braised fennel, tomato, peppers
and confit herbed potatoes
19.95

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

Beer Battered Fish
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
24.50 GF



STEAKS

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

Ribeye Steak 28.50

Sirloin Steak 28.00

Fillet Steak 35.50

14oz T-Bone Steak 39.50

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
9.25/18.25

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