

ROYAL MENU

Selection of Breads

Starter

Summer Butternut Squash Soup

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

Steak Tartare

Confit egg yolk and tabasco dressing

Crispy Poached Egg

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

Tutttons Maple Cured Salmon

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

Main

Pan Fried Seabass

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

Slow Cooked Pork Belly

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

Pea & Mint Risotto

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

Pan Roasted Chicken Breast

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

Grilled Sirloin Steak

21 day aged beef, served with matchstick fries

Sides:

Green salad **VG NGC**, Tomato and shallot salad **VG NGC**, Matchstick fries **VG**
Peas, sugar snaps and truffle dressing **NGC VG** or Minted new potatoes
(Supplement £5.00)

Dessert

Sorbet

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

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 NGC**

*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.
NGC = Made with Non-Gluten Containing Ingredients, V = Vegetarian, VG = Vegan.*

Tutttons
COVENT GARDEN