

STARTERS

Roast Butternut Squash Risotto,
crumbled goat's cheese, rocket leaves
& carrot crisps
7.95

Classic Carrot & Orange Soup,
with fresh pea shoots
6.75

Beef Carpaccio,
watercress & shaved Italian cheese
11.45

Seared Scallops with Crispy Bacon,
butternut squash purée & pea shoots
12.45

Corned Beef Hash,
fried egg & homemade pickle
7.50

Roast Mediterranean Vegetable Tagliatelle,
peppers, courgettes, artichokes
with baby spinach & pesto cream
8.45

Slow Cooked Ham Hock Terrine,
mustard piccalilli & sourdough bread crisps
7.65

Tuttons Maple Cured Salmon,
Avruga caviar with horseradish & dill crème fraîche
9.75

Beetroot Carpaccio,
goat's cheese mousse, pomegranate,
hazelnuts, molasses & bread crisps
7.85

Pan Fried Squid,
roast Mediterranean vegetables & pistou dressing
8.35

Braised Octopus Salad,
fennel, radish & orange with pink peppercorn
& lemon Gribiche sauce
10.25

Prawn, Crab & Avocado Salad,
cucumber ribbons, cherry tomatoes
& red pepper dressing
10.95

Free Range Chicken Pâté,
pink peppercorn butter, quince & pearl onion
preserve with toasted sourdough
8.35

Rock Oysters,
sherry vinegar & shallots
1/2 dozen 18.95



■ MAINS ■

Stilton, Broccoli, Leeks & Spinach
with Puff Pastry,
cream sauce with a golden raisin & pine nut relish
15.50

Roast Rump of Lamb,
crushed violette potato, braised shallot,
peas & broad beans with mint salsa verde
18.50

Pan Roasted Corn Fed Chicken,
grilled spring onions, potato purée,
sun dried tomato & broad beans
with red wine & tarragon sauce
17.50

Pan Fried Duck Breast,
sage & tomato polenta cakes, green beans,
crispy rocket with pomegranate sauce
17.95

Tuttons 8oz Homemade Beef Burger,
sweet cured bacon, mature cheddar, crispy onions,
coleslaw & hand cut chips
17.95

Breaded Rose Veal Medallions,
sautéed spinach, fried ducks egg with crispy capers,
sage & butter sauce
22.50

Braised Pork Belly,
tarragon Lyonnaise potatoes, crispy black pudding
with apple & red wine sauce
17.45



FISH & SHELL FISH

Rock Oysters,
sherry vinegar & shallots
1/2 dozen 18.95 / 1 dozen 33.50

Tuttons Smoked Haddock Fishcake,
sautéed spinach with a rich lemon
& cream sauce
17.95

Beer Battered Haddock Fillet,
hand cut chips, minted mushy peas
& tartare sauce
17.95

Roast Salmon Trout,
warm candy beets, asparagus, sun dried tomatoes,
radish & avocado mousse
18.75

Native Mussels,
shallots, leeks in a white wine & cream sauce
with matchstick chips
17.25

Pan-Fried Sea Bass Fillet,
crushed new potato, buttered samphire
with cream & caviar sauce
21.00

SALADS, PASTA & RISOTTO

Blacksticks Farmhouse
Cheese Salad,
creamy blue cheese, apricots, caramelised
almonds, orange & maple dressing **8.65/16.75**

Warm Swordfish Salad,
roast peppers, red onions, capers & olives
with a Chermoula style dressing
9.35/17.75

Halloumi Orecchiette Pasta,
grilled halloumi, sun blushed tomatoes,
olives, lemon & kale pesto with almonds
8.35/15.65

Roast Mediterranean
Vegetable Tagliatelle,
peppers, courgettes, artichokes with baby
spinach & pesto cream **8.45/15.65**

Roast Butternut Squash Risotto,
crumbled goat's cheese, rocket leaves
& carrot crisps **7.95/15.95**

Smoked Chicken Salad,
baby gem, sun blushed tomatoes, apple crisps,
croutons & pistou dressing **9.15/16.75**

Croxtan Manor Goat's Cheese
& Quinoa Salad,
pomegranate, asparagus, sun blushed tomato,
red onion, pumpkin seeds
& pomegranate molasses **7.85/15.95**

■ SIDES ■

MIXED OLIVES 4.15
SELECTION OF
BREADS & BUTTER 5.15
ROCKET SALAD
shaved Italian cheese, aged balsamic 4.45
GREEN SALAD
with soft herbs & house dressing 4.15
TOMATO & SHALLOT SALAD 4.15
BUTTERED BROCCOLI
with toasted almonds..... 4.15
CREAMED MASH POTATO 4.15
GREEN BEANS 4.15
MATCHSTICK CHIPS 4.15
SAUTÉED MINTED
NEW POTATOES 4.15

STEAKS

All our steaks are 28 day aged beef, served with matchstick chips

8 oz Ribeye Steak..... 26.50
8 oz Sirloin Steak..... 25.95
8 oz Fillet Steak 31.50
14 oz T-Bone Steak 33.50
28 oz Côte du Boeuf, roast beef on the bone for two
with Béarnaise sauce & matchstick chips..... 79.50

SAUCES

Peppercorn Sauce, Béarnaise Sauce, Roast Bone Marrow & Tarragon Butter,
Horseradish, Tomato & Thyme Compote **2.75**

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



An optional 12.5% service charge will be added to your bill.
SUM2017

BREAKFAST

Breakfast is served daily from 8am until 11.30am

Whole Butter Croissant,
& English preserve
4.25

Selection of Pastries,
each 4.25

**Toasted Wholemeal
or White Bloomer,**
butter & English preserve
3.65

Pancakes with Maple Syrup,
choice of smoked streaky bacon
or mixed berries
8.85

Granola Sundae,
honey roasted oats, nuts & raisins
with Greek yoghurt & raspberry purée
6.25

Scottish Smoked Salmon,
with capers on toasted wholemeal
or white bloomer
8.95

**Bubble & Squeak, Black Pudding
& Spinach,**
topped with a poached egg
& Hollandaise sauce
8.50

Eggs Benedict,
poached eggs, smoked honey roasted ham,
toasted muffin & Hollandaise sauce
9.25

Eggs Royale,
poached eggs, Scottish smoked salmon,
toasted muffin & Hollandaise sauce
10.50

Smoked Streaky Bacon Sandwich,
on thick sliced wholemeal
or white bloomer
6.25
Add a fried egg 2.00

**Traditional Cumberland
Sausage Sandwich,**
on thick sliced wholemeal or white bloomer
6.25
Add a fried egg 2.00

**Bacon & Fried Egg
on Buttered Sourdough,**
sautéed spinach, mushrooms & baby cress
9.25

**Avocado & Cream Cheese
on Sourdough,**
poached eggs, pomegranate, cherry tomatoes
& radish
9.75

Mushroom & Truffle Florentine,
poached eggs, wilted truffled spinach,
mushrooms, toasted muffin
& Hollandaise sauce
9.95

**Scrambled Eggs
& Smoked Salmon,**
served with toasted wholemeal
or white bloomer & chives
9.75

Traditional English Breakfast,

fried eggs, smoked streaky bacon, black pudding, Cumberland sausage, grilled tomato,
Portobello mushrooms & baked beans served with toasted wholemeal or white bloomer
14.25

Extras: Bacon 2.65, sausage 2.65, beans 2.00

Please note all our eggs are free range

JUICES

Freshly Squeezed Orange Juice
3.50

Orange, Pineapple, Cranberry, Apple,
Passion Fruit or Guava Juice
3.15

TEAS & COFFEES

Fresh Ground Filter Coffee 3.05

Cappuccino 3.35

Latte 3.35

Espresso 2.75

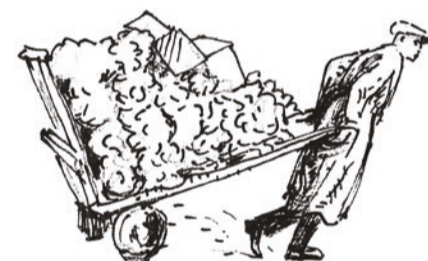
Double Espresso 3.25

Mocha 3.45

Americano / Decaf 3.25

Hot Chocolate 3.75

Breakfast, Earl Grey,
Darjeeling, Peppermint,
Camomile, Cranberry, Green Tea
or Lemon & Ginger Tea 3.55



■ DESSERTS ■

Summer Pudding,
with hibiscus syrup & crème fraîche
6.95

Glazed English Rhubarb & Custard Tart,
blackberry Chantilly & poached rhubarb
6.50

Kentish Raspberry Cheesecake,
with biscuit crumb
7.50

Dark & White Chocolate Brownie,
chocolate sauce & Dorset clotted cream
7.25

Passion Fruit & Vanilla Crème Brûlée,
shortbread biscuit
6.95

Coconut Panna Cotta,
pineapple, chilli & mint
with salted caramel snaps
6.25

English Cheese Board,
bread crisps & biscuits with apricot chutney
10.45

A Selection of Devon Ice Creams
6.25

Dark Chocolate & Rum Truffle
2.35 per Truffle

Ice Cream or Sorbet Scoop
2.15

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

Tuttons
COVENT GARDEN

An optional 12.5% service charge will be added to your bill.