



Tuttons

COVENT GARDEN

BAR MENU



BAR FOOD

Tuttons Tasting Plate

Ideal for sharing

Crab and Salmon Fishcakes, Scotch Egg,
Chicken Liver Pâté, Provence Style Fritters,
Sun Blushed Tomatoes, Toast and Dips

16.95

Tuttons Chilli Roasted Mixed Nuts

3.50

Mixed Olives

3.95

Matchstick Chips with Aioli

3.95

Poppy Seed Bread Crisp with Dips

4.75

Crispy Salt and Pepper Squid with Garlic Dip

6.25

Veal and Sage Scotch Egg and Mustard Piccalilli

6.50

Mushroom and Truffle Risotto Balls with Aioli

5.85

Crab and Salmon Fishcakes with Tartare Sauce

6.25

Chicken Pâté with Pink Peppercorn Butter,
Chutney and Toast

7.95

British Cured Meats, Olives, Caper Berries
and Poppy Seed Crisp

8.95

1/2 dozen Rock Oysters

18.00

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

SIGNATURE COCKTAILS

Raspberry Swizzle 9.50

Havana 3yr Rum and Galliano with fresh lime, pomegranate juice, vanilla sugar and fresh raspberries, topped with Chambord

Strawberry Pimm's Cup 9.50

Pimm's No.1, Briottet Crème de Fraise with fresh cucumber, strawberry, orange, lime and mint topped with lemonade

Mediterranean Kiss 9.75

Ciroc Red Berry Vodka, Passoa and vanilla sugar, muddled with fresh pineapple and passion fruit topped with soda

Blueberry & Ginger Smash 9.75

Bombay Sapphire Gin, Plymouth Sloe Gin and Kings Ginger shaken with lemon grass, fresh ginger and blueberries, with a Crème de Mure float

Blackberry & Lavender Sour 9.50

Beefeater Gin, Briottet Crème de Cassis and honey are shaken with fresh lemon juice, egg white, fresh blackberries and lavender

Cherry Drop 9.00

Ketel One Citroen Vodka, Monin cherry syrup and cherry bitters shaken with fresh lemon juice, egg white, Amarena cherries and fresh thyme

English Garden 9.50

Absolut Vodka, elderflower cordial and cucumber water shaken with lemon juice, honey and fresh mint

Passion Fruit & Mango Crush 9.50

Morgan's Spiced Rum, Briottet mango liqueur, fresh passion fruit, mango juice, fresh lime juice, orgeat syrup and a dash of Angostura bitters

Tuttons Martini 9.25

Tanqueray Gin and Yellow Chartreuse shaken with apricot conserve, fresh lemon juice, gomme and rhubarb bitters

CLASSIC COCKTAILS

Mojito 9.00

Havana Especial Rum muddled with fresh lime, mint, demerara sugar and topped with a Havana Barrel proof float

Cosmopolitan 8.50

Ketel One Citroen Vodka and Cointreau, shaken with cranberry juice and a dash of fresh lime juice

Daquiri 8.75

Havana 3yr Old Rum, shaken with fresh lime juice and caster sugar

Vesper 9.25

Ketel One Vodka and Sipsmiths Gin, shaken with Lillet Blanc, served straight up with a lemon zest

Aperol Spritz 8.50

Aperol and Prosecco topped with soda water and a slice of fresh orange

Mai Tai 9.50

A mix of Myers and Appletons Rum, Orange Curacao, lime juice and orgeat syrup

Singapore Sling 8.50

Tanqueray Gin, Cherry Heering, Cointreau, Benedictine, Grenadine, Angostura bitters shaken with fresh lime and pineapple juice

Caipirinha 8.50

Fresh lime wedges muddled with demerara sugar, topped with crushed ice and Cachaca

Margarita 8.75

Ocho Blanco Tequila shaken with Cointreau and fresh lime juice

Old Fashioned 9.50

Woodfords Reserve Bourbon stirred lovingly with a touch of brown sugar and a dash of Angostura bitters

Tutton's Bloody Mary 8.75

Absolut Vodka spiced with salt and pepper, horseradish, Worcester sauce, tomato juice, fresh lemon juice topped with a Sherry float

MOCKTAILS

Blueberry & Rosemary Smash 4.50

Blueberries, honey and rosemary shaken with cloudy apple juice and fresh lemon juice, topped with lemonade

Lavender & Elderflower Pink Lemonade 4.50

Elderflower cordial, Peychaud bitters, fresh lemon juice and lavender topped with Organic cloudy lemonade

Acai Berry & Pomegranate Mojito 4.50

Acai berry juice, fresh mint and blueberries shaken with fresh lime juice and gomme, topped with soda and fresh pomegranate seeds

Raspberry & Chamomile Cooler 4.50

Chamomile cold brew and elderflower cordial shaken with fresh lemon juice, ginger, fresh raspberries, gomme and fresh mint

Cucumber & Dill Cup 4.50

Vita coconut water, cloudy apple juice, agave nectar, fresh dill and lemon juice with cucumber and apple serve



CHAMPAGNE & SPARKLING WINE

	125ml Glass	Bottle
Le Dolci Colline Prosecco DOC Brut <i>Veneto, Italy</i>	7.50	34.95

Devaux Grande Reserve, <i>Champagne, France</i>	9.00	45.00
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Devaux Rosé, <i>Champagne, France</i>	10.50	55.00
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Louis Roederer Brut Premier NV <i>Champagne, France</i>		85.00
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	125ml Glass	Bottle
Perrier-Jouet Grand Brut, <i>Champagne, France</i>	12.00	65.00
Perrier-Jouet Blason Rosé, <i>Champagne, France</i>		80.00
Perrier-Jouet Belle Epoque, <i>Champagne, France</i>		160.00

Dom Perignon, <i>Champagne, France</i>		180.00
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Louis Roederer Cristal, <i>Champagne, France</i>		250.00
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■ WINES ■

WHITE

175ml 250ml 500ml 750ml
Glass Glass Carafe Bottle

Mirabello Pinot Grigio, 6.35 8.25 16.25 23.95
Veneto, Italy

El Tesoro Verdejo, 5.50 7.50 15.00 21.50
Rueda, Spain

Gavi di Gavi San Silvestro, 8.50 11.50 23.00 32.95
Piemonte, Italy

Fuzion Chenin Blanc/Torrontes, . 4.85 6.50 12.75 18.95
Mendoza, Argentina

Iron Bark Chardonnay, 6.50 9.00 18.25 25.75
NSW, Australia

Alianza Sauvignon Blanc, 5.25 6.95 13.50 20.50
Central Valley, Chile

Sanctuary Sauvignon Blanc, . . . 8.25 11.25 22.50 31.95
Marlborough, New Zealand

ROSÉ

175ml 250ml 500ml 750ml
Glass Glass Carafe Bottle

Mirabello Pinot Grigio, 6.35 8.25 16.25 24.95
Veneto, Italy

Stella Rosado Castelao/Syrah, . . 5.75 7.75 15.25 21.95
Setubal, Portugal

Wines are also available in 125ml measures

■ WINES ■

RED

175ml 250ml 500ml 750ml
Glass Glass Carafe Bottle

Fuzion Tempranillo/Malbec, . . . 4.85 6.50 12.75 18.95
Mendoza, Argentina

Terre du Soleil Merlot, 5.50 7.50 15.00 21.25
Pays d'Oc, France

**Tierra Antica
Cabernet Sauvignon,** 5.95 7.75 15.25 22.50
Central Valley, Chile

Domaine Romany, 7.50 9.75 18.95 28.75
Beaujolais, France

Soldiers Block Shiraz, 6.50 8.50 17.00 24.50
Langhorne Creek, Australia

**Chianti GentileSCO
Cantina Bonacch,** 6.75 8.75 16.95 25.25
Central Valley, Chile

Linaje Garsea Tempranillo, 8.50 11.50 23.00 32.50
Ribera del Duero, Spain

SWEET WINES

125ml
Glass Bottle

Mount Horrocks Cordon Cut Riesling, 39.00
Australia

Domaine de Grange Neuve Monbazillac, 7.50 21.00
France

**Domaine Fiumicicoli Muscateddu,
Vin de Corse, Organic,** 10.75 32.00
France

Wines are also available in 125ml measures

SPIRITS

Here is a limited selection of our spirits.
We do not charge for mixers and serve a 50ml serving as standard.
(25ml servings available, please ask your server.)

COGNAC

Martell VS // Calvados Berneroy Fine
Martell Cordon Bleu // Martell XO

RUM

Havana Anejo Especial // Morgan Spiced
Appleton Extra 12yr // Diplomatico Reserva Exclusiva
Ron Zacapa 23

GIN

Beefeater London Dry // Bombay Sapphire // Hendricks
Tanqueray // Tanqueray 10
No.3 London Dry // Langley's No.8

VODKA

Absolut Blue // Ketel One // Belvedere
Zubrowka Bison Grass // Ciroc

TEQUILA

Olmecca Blanco // Patron Reposado // Patron Silver

WHISKEY

Jameson // Jim Beam // Chivas Regal 12yr // Lagavulin
Woodford Reserve // Oban 14yr
Johnnie Walker Black Label // Auchentoshan Three Wood



BEERS & CIDERS

Asahi
Bottle 4.75

Corona
Bottle 4.75

Peroni
Bottle 4.75

Staropramen
Bottle 4.75

Aspall Cider
Bottle (500ml) 5.75

**Draught Grolsch/
Draught London Pride**
Half Pint 2.95
Pint 5.25

JUICES & SOFT DRINKS

Freshly Squeezed Orange Juice 3.25

Orange, Pineapple, Cranberry, Apple,
Passion Fruit or Guava Juice 2.95

Coca-Cola, Diet Coke 2.95
or Schweppes Lemonade

Belvoir Fruit Farms: 3.50
Ginger Beer or Traditional Cloudy Lemonade

Still or Sparkling Water Small 3.00
Large 4.50

COFFEES & TEAS

FRESH GROUND FILTER COFFEE 2.95

CAPPUCCINO 3.25

LATTE 3.25

ESPRESSO 2.65

DOUBLE ESPRESSO 3.15

MOCHA 3.35

AMERICANO / DECAF 3.15

HOT CHOCOLATE 3.45

BREAKFAST // EARL GREY
DARJEELING // PEPPERMINT
CAMOMILE // CRANBERRY
LEMON & GINGER TEA 3.00



LIQUEUR COFFEES 6.95

Irish – Long black coffee & Irish Whiskey,
topped with fresh whipped cream

Calypso – Rich & aromatic coffee & Tia Maria,
topped with fresh whipped cream

Baileys – Smooth black coffee & Baileys,
topped with fresh whipped cream

French – Rich & aromatic coffee & Martell,
topped with fresh whipped cream

Italian – Smooth black coffee & Amaretto Di Saronno,
topped with fresh whipped cream

Tuttons Vaults

We refer to our private dining rooms as “The Vaults,” situated underneath the main restaurant in the old wine cellars.

Offering a range of private dining rooms, with seating for up to 28 people in the largest room, they provide the perfect setting for private birthday parties, corporate dinners, canapé receptions and formal meetings.

We also have a range of wine tasting packages and corporate packages for more tailored events.

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WIN2016

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