

BAR FOOD

Tuttons Tasting Plate

Salt and Pepper Squid with Aioli,
Crispy Fried Buttermilk Chicken with Hot Sauce,
Mushroom and Truffle Risotto Balls,
Poppy Seed Crisps and Dips
17.95

(Items are available individually,
ask a member of staff for details)

Cured Meat Selection,

Parma Ham, Salami, Chorizo, Artichokes,
Tomato, Olives and Caper Berries
with Poppy Seed Crisps and Dips
17.95



Rosemary Baked Camembert,
Roast Garlic, Sweet Almonds, Fresh Figs
with Grilled Bread, Poppy Seed Crisps and Dips
16.95

Tuttons Chilli Roasted Mixed Nuts
3.95

Mixed Olives
4.50

Matchstick Chips with Aioli
5.00

For food allergy and intolerance information, please ask a member of staff before ordering.
We cannot guarantee the total absence of allergens in our food.

TEAS & COFFEES

FRESH GROUND FILTER COFFEE 3.25

CAPPUCCINO 3.75

LATTE 3.75

ESPRESSO 3.00

DOUBLE ESPRESSO 3.50

MOCHA 4.00

AMERICANO / DECAF 3.50

HOT CHOCOLATE 4.25

BREAKFAST // EARL GREY

DARJEELING // PEPPERMINT

CAMOMILE // CRANBERRY

GREEN TEA

LEMON & GINGER TEA 3.75



LIQUEUR COFFEES 8.25

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 Di
Saronno, topped with cream

JUICES & SOFT DRINKS

Freshly Squeezed Orange Juice 3.95

**Orange, Pineapple, Cranberry,
Apple or Passion Fruit Juice** 3.75

Coca-Cola 3.95

**Coke Zero, Diet Coke
or Schweppes Lemonade** 3.75

Still or Sparkling Water Small 3.50
Large 5.25



BAR MENU

TUTTONS MARTINIS

Passion Fruit Martini 9.50

Beefeater Gin, Passoa, Passion Fruit, Sugar Syrup

Espresso Martini 9.50

Absolut Vodka, Kahlua, Disaronno
Amaretto, Espresso

Chocolate Martini 9.50

Absolut Vanilla Vodka, Briottet Crème De Cacao, Frangelico,
Cream, Chocolate powder

French Martini 9.50

Absolut Vodka, Chambord,
Pineapple, Sugar Syrup

Lychee and Rose Martini 9.50

Ketel One Grapefruit and Rose Botanical, Lanique Spirit of
Rose, Strawberry, Lychee, Lemon,
Ms Betters Bitters

TUTTONS SIGNATURES

Market Fizz 10.50

Beefeater Gin, St Germain Elderflower Liqueur, Pear,
Apple, Soda Water

Strawberry Fields 9.50

Ketel One Cucumber and Mint Botanicals, Strawberry,
Lemon, Dill, Egg White

East Meets West 10.00

Jameson Whiskey, Elderflower Liqueur, Blood Orange,
Yuzu, Lemon, Egg White

Piazza Spritz 9.50

Prosecco, Ketel One Peach and Orange Botanical,
Passion Fruit, Soda Water

Tuttons Tropical Colada 10.00

Bacardi Coconut Rum, Ginger Syrup, Coconut Cream,
Pineapple, Passion Fruit, Lime, Angostura Bitters

Tutton's Frosé 9.50

Strawberries, Belsazar Rose,
Ancora Rosata Wine, Lime

CLASSICS

Negroni 9.50

Tanqueray Gin, Martini Rosso, Campari

Old Fashioned 10.50

Woodford Reserve, Angostura Bitters, Sugar

Bellini 9.50

Prosecco, Peach Schnapps, Fruit Purée – available in Peach or
Raspberry

Bramble 9.80

Tanqueray Gin, Briottet Crème De Mure, Lemon, Sugar,
Blackberries

Classic or Frozen Margarita 9.50

Olmeca Blanco Tequila, Cointreau,
Lime, Agave

Classic or Frozen Daiquiri 9.50

Havana 3 Yr Rum, Lime, Sugar

Cosmopolitan 10.50

Ketel One Citron Vodka, Cointreau,
Cranberry, Lime

Mojito 9.50

Havana Especial Rum, Lime, Mint, Sugar

Long Island Ice Tea 10.50

Absolut Vodka, Beefeater Gin, Bacardi Carta Blanca Rum, Olmeca
Blanco Tequila, Cointreau, Lemon, Coca Cola

Aperol Spritz 9.50

Aperol, Prosecco, Soda Water

'LOW & NO' COCKTAILS

G and Tea 6.50

Seedlip Grove, Ginger, Earl Grey Tea,
Lime, Soda Water

No-groni 6.50

Seedlip Grove, Aecorn Bitter, Aecorn Dry

Saintly Spritz 6.50

Aecorn Dry, Elderflower, Lemon,
Prosecco, Soda Water

Pear and Rosemary Martini 6.50

Seedlip Grove, Pear, Orgeat, Lemon,
Rosemary, Egg White

Aecorn Dry and Tonic 6.50

Aecorn Dry, Pineapple, Tonic Water

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GIN & TONICS	
50ml measures, all served with Schweppes Indian Tonic Water	
Sipsmith London Dry Gin 11.00 Fresh lime and mint	
Botanist Gin 10.50 Dehydrated orange and thyme	
Hendrick’s 10.50 Fresh cucumber	
Tanqueray No. Ten 11.00 Pink grapefruit wedge	
Monkey 47 13.50 Fresh lime and rosemary	
Plymouth Premium Dry Gin 10.50 Fresh lemon and mint	
Bombay Sapphire Gin 10.50 Fresh lemon and mint	
Beefeater 24 10.50 Fresh pink grapefruit	
Beefeater Pink 10.50 Dehydrated grapefruit and mint	
Chase Pink Grapefruit and Pomelo 10.50 Dehydrated grapefruit and mint	

CHAMPAGNE & SPARKLING WINE		125ml Glass	Bottle
Aggraziato Prosecco Brut NV, <i>Veneto, Italy</i>		8.00	36.00
Devaux Grande Reserve, <i>Champagne, France</i>		9.50	55.00
Devaux Rosé, <i>Champagne, France</i>		12.00	65.00
Louis Roederer Brut Premier NV, <i>Champagne, France</i>			95.00
Louis Roederer Cristal Vintage, <i>Champagne, France</i>			275.00
Perrier-Jouët Grand Brut, <i>Champagne, France</i>		12.50	70.00
Perrier-Jouët Blason Rosé, <i>Champagne, France</i>			90.00
Perrier-Jouët Belle Epoque, <i>Champagne, France</i>			180.00

WHITE WINE		175ml Glass	250ml Glass	500ml Carafe	750ml Bottle
<u><i>Light & Crisp</i></u>					
Ca’ di Ponti Catarratto, IGT Terre Siciliane, <i>Sicilia, Italy</i>	5.30	7.00	14.00	20.00	
Diez Siglos Rueda Verdejo, <i>Rueda, Spain</i>	6.00	8.00	16.00	23.50	
La Lancelotta Gavi, <i>Piemonte, Italy</i>				29.50	
Piattini Pinot Grigio, <i>Lombardia, Italy</i>	6.50	8.80	17.40	25.00	
L’Ormarine Duc de Morny, AOP Picpoul de Pinet, <i>Languedoc, France</i>				27.00	
Domaine Les Grands Presbytères Muscadet Vieilles Vignes, Muscadet Sèvre & Maine Sur Lie (Magnum 150cl), <i>Loire, France</i>				65.00	
<u><i>Fresh & Fruity</i></u>					
Rame Macabeo, <i>Spain</i>	5.40	7.20	14.40	21.00	
Le Voleur de Vin Blanc, Pays des Côtes de Gascogne, <i>Gascony France</i>	5.60	7.60	15.20	22.00	
Artesa Rioja Viura, <i>Rioja, Spain</i>				24.50	
The Next Big Thing Chardonnay, <i>Barossa Valley, Australia</i>				33.00	
Domaine de la Motte Chablis, <i>Burgundy, France</i>				47.00	

Zesty & Aromatic		175ml Glass	250ml Glass	500ml Carafe	750ml Bottle
Ancora Bianco, Garganega, IGT delle Venezie, <i>Venezie, Italy</i>	5.50	7.60	15.20	22.00	
Domaine de Vedilhan Viognier, Pays d’Oc, <i>Languedoc, France</i>				23.50	
La Val Orballo Albariño, <i>Rias Baixas, Spain</i>				34.00	
Turckheim Réserve Riesling, <i>Alsace, France</i>				34.50	
Sepp Moser Grüner Veltliner von den Terrassen, <i>Kremstal, Austria</i>				43.00	
Domaine Berthelemot Meursault, <i>Burgundy, France</i>				80.00	
<u><i>Sauvignon Corner</i></u>					
Cape Heights Sauvignon Blanc, <i>Western Cape, South Africa</i>	6.00	8.00	16.00	23.50	
False Bay Sauvignon Blanc, <i>Coastal Region, South Africa</i>	6.70	9.00	17.50	25.50	
Adobe Reserva Sauvignon Blanc, Casablanca Valley (organic), <i>D.O. Casablanca, Chile</i>				29.50	
The Cloud Factory Sauvignon Blanc <i>Marlborough, New Zealand</i>	8.30	11.30	22.50	32.00	
Domaine du Pré Semelé Sancerre, <i>Loire, France</i>				48.00	

RED WINE		175ml Glass	250ml Glass	500ml Carafe	750ml Bottle
<u><i>Light & Fruity</i></u>					
Bellefontaine Merlot, Pays d’Oc, <i>Languedoc, France</i>	6.00	7.80	15.60	23.00	
Percheron Old Vine Cinsault, W.O Western Cape, <i>Western Cape, South Africa</i>				21.50	
Borsao Garnacha, <i>Campo de Borja, Spain</i>	5.30	7.00	14.00	20.00	
Caparrone Montepulciano d’Abruzzo, <i>Abruzzo, Italy</i>				30.50	
Château de Belleverne, St Amour, Le Cru des Amoureux, <i>Beaujolais / Maconnais, France</i>				38.00	
<u><i>Elegant & Silky</i></u>					
Boutinot ‘La Côte Sauvage’, Cairanne Côtes du Rhône Villages, <i>Rhône, France</i> (Magnum 150cl available, ask a member of staff for details)				36.00	
Cape Heights Shiraz, <i>Western Cape, South Africa</i>	5.50	7.60	15.00	21.50	
Araldica Barbera d’Asti ‘Ceppi Storici’, <i>Piemonte, Italy</i>				23.50	
MOKOblack Pinot Noir, Marlborough, <i>Marlborough, New Zealand</i>				36.00	
Château Milon Cuvée Caprice St Emilion, <i>Bordeaux, France</i>				45.00	
<u><i>Bolder & Intense</i></u>					
Nieto Malbec, <i>Argentina, Mendoza</i>	8.80	11.60	23.00	33.50	
Ca’ di Ponti Nero d’Avola, ICT Terre Siciliane, <i>Sicilia, Italy</i>	5.50	7.60	15.00	21.50	
Soldier’s Block Shiraz, <i>Victoria, Australia</i>	6.80	9.20	18.00	26.00	
Peacock Wild Ferment Syrah, <i>Stellenbosch, South Africa</i>				28.00	
Domaine Chante Cigale, Châteauneuf-du-Pape Rouge, <i>Rhône, France</i>				70.00	
<u><i>Classic & Mature</i></u>					
Uggiano Chianti Riserva , ‘Roccialta <i>Toscana, Italy</i>	7.80	10.50	21.00	30.50	
Ontañón Rioja Reserva, <i>Rioja, Spain</i>				42.50	
Tain Crozes Hermitage Classique, <i>Rhône, France</i>				46.00	
Alasia Barolo, <i>Piemonte, Italy</i>				55.00	
Montresor Amarone della Valpolicella ‘La Colombaia’, <i>Veneto, Italy</i>				80.00	
Clos 56, Pomerol, <i>Bordeaux, France</i>				100.00	

ROSÉ WINE		175ml Glass	250ml Glass	500ml Carafe	750ml Bottle
Ancora Rosato, Monferrato Chiareto, <i>Piemonte, Italy</i>	6.00	7.80	15.60	23.00	
Big Top White Zinfandel Rosé, <i>California, USA</i>	6.70	9.00	17.50	25.50	
Château L’Ermitage ‘Tradition’ Rosé, <i>Costières de Nîmes, Rhône, France</i>				28.00	

SWEET WINES		125ml	Bottle
Emiliana Late Harvest Sauvignon Blanc (organic), <i>D.O. Casablanca Valley, Chile</i>		7.00	21.00
Domaine de Grange Neuve Monbazillac, <i>France</i>			26.00
Domaine Fiumicicoli Muscateddu, Vin de Corse (organic), <i>Corsica, France</i>	10.50	38.00	

AFTER DINNER LIQUEURS 9.00	
All 50ml	
Frangelico Hazelnut Liqueur	
Amaretto Di Saronno	
Baileys Irish Cream	
Kahlua	
Cointreau	
Black or White Sambuca	
Grand Marnier	
Drambuie	

PORTS	
Quinta de Noval LB Port (125ml) 7.85	
Quinta do Infantado 1997 (125ml) 13.00	

BEERS & CIDERS	
Corona / Pravha	Bottle 5.00
Asahi / Peroni	Bottle 5.20
Aspall Cyder	Bottle (500ml) 6.20
Draught Staropramen	Half Pint 3.50 Pint 6.00
Draught Sharp’s Atlantic Pale Ale	Half Pint 3.50 Pint 6.00

Wines are also available in 125ml measures