



Tuttons

COVENT GARDEN

BAR MENU

The first part of the document discusses the importance of maintaining accurate records of all transactions. It emphasizes that every entry, no matter how small, should be recorded to ensure the integrity of the financial data. This includes not only sales and purchases but also expenses, income, and any other financial activities.

The second part of the document provides a detailed breakdown of the accounting process. It outlines the steps from recording transactions to the preparation of financial statements. This includes identifying the accounts affected by each transaction, debiting and crediting the appropriate accounts, and ensuring that the accounting equation remains balanced.

The third part of the document focuses on the analysis and interpretation of the financial data. It discusses how to use the information recorded in the accounts to assess the company's financial performance, identify trends, and make informed decisions. This involves comparing current results with previous periods and industry benchmarks.

The final part of the document addresses the importance of internal controls and the role of the accounting department in ensuring the accuracy and reliability of the financial reporting process. It highlights the need for a strong system of checks and balances to prevent errors and fraud.

BAR FOOD

LIGHT BITES

WARM SOURDOUGH **V** 5.25
whipped butter

ROOT VEGETABLE CRISPS **VG** 4.5
rosemary, maldon sea salt

GREEN OLIVES **VG** 4.75
garlic & lemon

SPICED ALMONDS **VG** 4.5

CRISPY TRUFFLE MUSHROOM ARANCINI **VG** 6.50
with garlic aioli

CRISPY HALLOUMI **V** 7.50
with balsamic glaze and thai sweet chilli sauce

FRIED BUTTERMILK CHICKEN 9.50
with hot sauce

SALT & PEPPER SQUID 10.25
sweet chilli & lime dip

CHICKEN LIVER PARFAIT 8.95
*pink peppercorn butter, madeira & fig chutney,
toasted sourdough*

TO SHARE

BAKED CAMEMBERT **V** 19.5
toasted sourdough, fig & madeira chutney

CHARCUTERIE BOARD 18.5
*bayonne ham, saucisson sec, milano salami,
toasted sourdough, cornichons*

COLCHESTER OYSTERS
red wine shallot vinegar
3 for 11.5 | 6 for 22.50 | 12 for 39.50

*Our standard spirits measure is 50ml. 25ml measures are available on request.
v = vegetarian, vg = vegan, for food allergy & intolerance information, please ask a member of staff before
ordering. We cannot guarantee the total absence of allergens in our food. please note, we are now cashless. an
optional 12.5% service charge will be added to your bill.*

CLASSIC COCKTAILS

All £12.50

NEGRONI

beefeater gin, martini rosso vermouth, campari

OLD FASHIONED

*woodford reserve bourbon,
angostura bitters, sugar, orange oils*

APEROL SPRITZ

aperol, prosecco, soda water

PIÑA COLADA

*bacardi carta blanca rum, bacardi coconut rum, coconut cream,
double cream, pineapple, citrus*

MAI TAI

bacardi 8 rum, briottet crème de apricot, orgeat, citrus, angostura bitters

PASSION FRUIT MARTINI

*absolut vanilla vodka, passoa,
passion fruit, citrus*

ESPRESSO MARTINI

*absolut vodka, kahlua,
butterscotch, espresso*

TUTTONS MARTINI

*beefeater gin, martini bianco vermouth,
grapefruit*

PALOMA

*el jimador blanco tequila, agave, citrus,
two keys pink grapefruit soda*

Our standard spirits measure is 50ml. 25ml measures are available on request.

TUTTONS SERVES

All £12.50

MANGO MARGARITA

*el jimador blanco tequila, briottet crème de mangue,
mango, agave, citrus, tajin*

PINEAPPLE DAIQUIRI

*bacardí blanca rum,
campari, pineapple, lime*

CHERRY & MINT COLLINS

*beefeater gin, apple, mint, supasawa,
3 cents cherry soda*

PINEAPPLE & SAGE MOJITO

bacardí carta blanca rum, sage, citrus, 3 cents pineapple soda

STRAWBERRY GIMLET

beefeater gin, coconut, strawberry, paragon timur berry cordial, citrus

'LOW & NO' COCKTAILS

G AND TEA 7.50

seedlip grove, ginger, earl grey tea, lime, soda water

SAINTLY SPRITZ 7.85

aecorn dry, elderflower, lemon, prosecco, soda water

AECORN DRY AND TONIC 7.50

aecorn dry, pineapple, tonic water

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WHITE

	175ml	500ml	Bottle
Ca'di Ponti Catarratto, IGT Terre Siciliane, 2022 <i>Sicilia, Italy</i>	7.50	19.50	27.50
El Tesoro Verdejo, 2022 <i>Castilla Leon, Spain</i>	8.00	21.00	32.00
Wild House Chenin Blanc, Western Cape, 2023 <i>South Africa</i>	8.75	23.00	34.00
Piattini Pinot Grigio, 2022 <i>Lombardia, Italy</i>	9.00	22.50	34.00
Vila Nova Vinho Verde, 2022 <i>Portugal</i>	9.50	24.50	35.00
Gavi La Lancelotta, 2022 <i>Italy</i>	11.00	30.00	38.00
Ontanon Vetiver Rioja Blanco, 2020 <i>Rioja, Spain</i>	11.00	30.00	38.00
La Ruchette Doree Cotes du Rhone Blanc, 2021 <i>Rhone, France</i>			38.00
L'Ormarine Duc de Morny AOP Picpoul de Pinet, 2022 <i>Languedoc, France</i>			39.00
SNaia Sauvignon Blanc, 2022 <i>Rueda, Spain</i>			38.00
The Cloud Factory Sauvignon Blanc, 2022 <i>Marlborough, New Zealand</i>			45.00
Signos de Origen Chardonnay Viognier, 2021 <i>Casablanca, Chile</i>			46.00
Valminor Albariño, 2022 <i>Galicia, Spain</i>			55.00
Domaine Michel Girard Sancerre, 2022 <i>Loire, France</i>			67.50
Nielson Santa Barbara County Chardonnay, 2019 <i>California, USA</i>			80.00
Domaine de la Motte Chablis Premier Cru VauLigneau, 2022 <i>Burgundy, France</i>			85.00

Wines are also available in 125ml measures

RED

	175ml	500ml	Bottle
Estampado Bonarda Cabernet, 2021 <i>Mendoza, Argentina</i>	7.50	19.50	27.50
Peculiar Mr Pat Merlot, 2022 <i>South East Australia</i>	8.75	23.50	34.00
Borsao Garnacha, 2022 <i>Camo del Borja, Spain</i>	8.75	24.50	35.00
Showdown “Man with Axe” Cabernet Sauvignon, 2021 <i>California, USA</i>	10.50	26.50	38.00
Shadow Point, Pinot Noir, Central Coast, 2020 <i>Monterey, California</i>	11.00	30.00	38.00
Uva Non Grata Gamay, 2021 <i>Burgundy, France</i>	11.00	30.00	38.00
Da Vero Biologica Nero d’Avola DOC Sicilia, 2022 <i>Sicilia, Italy</i>			35.00
Uggiano Chianti Riserva, Roccialta, 2020 <i>Toscana, Italy</i>			38.00
Nieto DOC Malbec, 2021 <i>Mendoza, Argentina</i>			44.00
Rippa Doril , Tempanillo Crianza, 2020 <i>Ribera del Duero, Spain</i>			46.00
Ontanon Rioja Reserva, 2015 <i>Rioja, Spain</i>			55.00
Smalltown Vineyards “The Black Craft” Shiraz, 2021 <i>Barossa Valley, Australia</i>			55.00
Cline Cellars “Old Vine” Lodi Zinfandel, 2019 <i>California, USA</i>			57.50
Cave de Tain CrozesHermitage Nobles Rives, 2020 <i>Rhone, France</i>			57.50
Clos De La Cure, Saint Emillion Grand Cru, 2020 <i>Bordeaux, France</i>			80.00
Merum Priorati Inici, 2020 <i>Catalonia, Spain</i>			80.00
Patrizi Barolo, 2019 <i>Piemonte, Italy</i>			85.00

Wines are also available in 125ml measures

ROSÉ

	175ml	500ml	Bottle
Piattini Pinot Grigio Rose, IGT, 2022 <i>Lombardia, Italy</i>	7.50	19.50	27.50
La Pettit Bonbon Rose, 2022 <i>Languedoc, France</i>	9.50	24.50	35.00
Maison Boutinot Cuvee Edalise, Cotes de Provence Rose, 2022 <i>Provence, France</i>			55.00
Whispering Angel Cotes de Provence Rose, 2022 <i>Provence, France</i>			75.00

CHAMPAGNE & SPARKLING WINE

	125ml	Bottle
Aggraziato Prosecco Brut NV <i>Veneto, Italy</i>	8.50	45.00
Le Dolci Colline Prosecco Rose, NV <i>Veneto, Italy</i>	9.50	48.00
Chapeldown Brut Reserve, 2019 <i>Kent, England</i>	12.00	60.00
Chapeldown Rose Reserve, 2020 <i>Kent, England</i>	13.00	62.00
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Moët & Chandon Brut Imperial, NV <i>Champagne, France</i>	14.00	80.00
Moët & Chandon Brut Imperial Rose, NV <i>Champagne, France</i>		90.00
Dom Perignon, 2013 <i>Champagne, France</i>		230.00

BEERS & CIDERS

	Bottle/Can
Staropramen	6
Madri	6
Pravha	5.90
Salt Pale Ale	6
Aspall Cyder	6
Staropramen 0.0%	4.75
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Madri ABV 4.6%	6.95
Salt Loom 4%	6.95

SWEET WINES

Ontañón Marco Fabio Moscatel <i>Rioja, Spain</i>	30.00
Ginestet Classique Sauternes <i>Bordeaux, France</i>	34.00

PORT

TAYLOR'S LATE BOTTLED VINTAGE
(70ml) 5.80

AFTER DINER LIQUERS

All £9.50 (50ml)

FRANGELICO HAZELNUT LIQUEUR

AMARETTO DISARONNO

BAILEYS IRISH CREAM

KAHLUA

COINTREAU

BLACK OR WHITE SAMBUCA

GRAND MARNIER

DRAMBUIE

LIQUEUR COFFEES

All £9.00

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 Disaronno, topped with cream*

TEAS & COFFEES

FRESH GROUND FILTER COFFEE 3.50

CAPPUCCINO 4.25

LATTE 4.25

FLAT WHITE 4.25

ESPRESSO 3.25

DOUBLE ESPRESSO 4.25

MOCHA 4.25

AMERICANO / DECAF 4.00

HOT CHOCOLATE 4.50

TEAS 4.00

*everyday brew, darjeeling earl grey, chamomile flowers,
peppermint leaves, mao feng green tea or lemon & ginger*

Oat & Almond milk available

JUICES & SOFT DRINKS

Two Keys Pink Grapefruit Soda 4.50

Freshly Squeezed Orange Juice 4.20

Orange, Pineapple, Cranberry, Apple or Passion Fruit Juice 4.00

Coca Cola 4.20

Coke Zero, Diet Coke or Schweppes Lemonade 4.00

Still or Sparkling Water Small 3.50 / Large 5.25

The first part of the document discusses the importance of maintaining accurate records of all transactions. It emphasizes that every entry, no matter how small, should be recorded to ensure the integrity of the financial data. This includes not only sales and purchases but also expenses and income. The text suggests that a consistent and thorough record-keeping system is essential for identifying trends and making informed decisions.

In the second section, the author addresses the challenges of budgeting and financial planning. It notes that many businesses struggle to stay within their budgets due to unforeseen expenses or changes in market conditions. The document provides several strategies to mitigate these risks, such as creating a contingency fund and regularly reviewing the budget to adjust for any deviations. It also highlights the importance of having a clear financial goal and a realistic timeline for achieving it.

The third part of the document focuses on the role of technology in modern business operations. It discusses how various software solutions, such as accounting systems and CRM tools, can streamline processes and improve efficiency. The text mentions that while technology offers many benefits, it also comes with its own set of challenges, including data security and the need for employee training. The author advises businesses to carefully evaluate their options and invest in technology that aligns with their specific needs and goals.

Finally, the document concludes with a section on the importance of staying up-to-date with industry trends and regulations. It stresses that businesses must be proactive in monitoring changes in the market and adjusting their strategies accordingly. This includes staying informed about new technologies, consumer behavior, and regulatory requirements. The author encourages businesses to foster a culture of continuous learning and innovation to remain competitive in a rapidly changing environment.

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