

FAT TONY'S

FULL FAT

Two gorgeous courses included:

Starter

Sharing board

Grilled chicken skewers, suffolk salami, sweet potato falafel, hummus, tomato salsa, vegan superstraccia cheese & baked sourdough

Mains

Please choose one of the following:

Fried chicken & malted waffle

Smashed avocado, sour cream & 'hot honey'

Avocado & poached eggs on toast

Sourdough, radish, lemon & herbs

Fish & chips

Beer batter, mushy peas & tartare sauce

Burrata & truffle tortelloni

Cream, vegetarian parmesan,
baby spinach & seeds

Goan curry

Basmati rice & "wildfarmed flour" flatbread

With: tofu   or grilled chicken

Rainbow bowl

Vegan superstraccia cheese,
avocado, roasted squash, hummus,
mixed seeds, buckwheat, sauerkraut,
pickled carrot & puffed rice

Marmite mac & cheese

Toasted crumb

Buttermilk chicken burger

Chipotle mayonnaise & chips

Cheeseburger

7oz British beef, Applewood cheese,
lettuce, tomato, mayonnaise & chips

Flash grilled minute steak

Chips & Béarnaise sauce

Rump steak (£7 supplement)

Chips & Béarnaise sauce

Sides

Onion rings  • 4.50

Chips  • 4.95

Tomato salad   • 4.95

Red onion, basil,
olive oil & balsamic

Rocket salad   • 4.95

Vegetarian Grana Padano

Broccoli   • 5.50

Flaked almonds, lemon & chilli

Halloumi sticks  • 5.95

Za'atar seasoning & chipotle mayonnaise

Roman fries  • 5.95

Parmesan, truffle & rosemary

Chipotle fries  • 5.95

Trio of fries  • 14.95

Chips, Roman fries & chipotle fries

Desserts

Sticky toffee ginger

pudding  • 8.50

Salted caramel ice cream

Chocolate brownie  • 8.95

Vanilla ice cream
& chocolate sauce

Chocolate opera

cake  • 9.95

Pistachio & chantilly cream

Vegetarian  Vegan  Gluten friendly  Low carbon* 

Other gluten friendly alternatives available upon request

Before you order your food, please speak to our staff if you have an allergy or intolerance. Despite efforts to prevent cross-contamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens. All items are subject to availability. VAT is included in all prices. A discretionary service charge of 12.5% will be added to all bills.

*Less than 0.7kg CO2e per serving

Drinks

Cocktails

Espresso Martini 🍸 • 12.50
Absolut vodka, cold brew coffee,
Kahlua coffee liqueur & sugar syrup

Porn Star Martini 🍸 • 12.50
Absolut Vanilia vodka, passion fruit & sugar
syrup, served with a shot of prosecco

Aperol Spritz 🍸 • 12.50
Aperol, prosecco & soda

Classic Mojito 🍹 • 12.50
Havana 3yr rum, mint, lime & sugar

French Martini 🍸 • 12.50
Absolut Raspberri vodka, Chambord,
pineapple, sugar syrup & raspberry

Garden Spritz 🍹 • 12.50
Beefeater gin, cucumber, elderflower,
apple, mint & soda

Classic Margarita 🍹 • 12.50
Altos tequila, Cointreau,
lime, sugar & salt

Long Island Iced Tea 🍹 • 12.95
Altos tequila, Beefeater gin,
Absolut vodka, Havana 3yr rum,
Cointreau, lime juice & Coca-Cola

Zero Proofs

*Absolutely delicious,
absolutely no Alcohol!*

Homemade
Lemonade 🍹 • 4.95
Choose: Classic,
Passion fruit *or* Raspberry

Garden Fizz 🍹 • 4.95
Basil, blackberries, raspberries,
lemon, soda & agave

Ceder's
Cinnamon 🍹 • 7.45
Ceder's Wild non-alcoholic spirit,
apple purée, cinnamon, lemon
juice, rosemary & soda

Wines

Bubbles

Luca Botter by JK Prosecco, DOC Extra Dry (NV) 🍷 125ml bottle 7.95 39.95
Veneto, Italy

Wild Idol Alcohol Free Sparkling White (NV) 6.95 34.95
Rheinhessen, Germany

Ita Prosecco Rosé, DOC Extra Dry, 2023 8.95 44.95
Veneto, Italy

Mirabeau La Folie Sparkling Rosé (NV) 8.95 44.95
Vin de France

Laurent Perrier La Cuvée (NV) 🍷 14.95 85.00
Tours-sur-Marne, France

Laurent Perrier Cuvée Rosé (NV) 🍷 120.00
Tours-sur-Marne, France

Rosé

Indesio Pinot Grigio Rosé, IGT delle Venezie, 2023 7.95 9.95 20.00 29.95
Veneto, Italy

Mirabeau Pure Provence Rosé, 2023 11.95 14.95 30.00 44.95
Provence, France

White

Valdemilanos Viura Chardonnay, 2022/23 🍷 175ml 250ml Carafe bottle 7.25 9.25 18.50 26.95
Campo de Borja, Spain

Chemin De La Serre By Drake & Morgan, 7.95 9.95 20.00 29.95
Marsanne Viognier, 2022 🍷
Languedoc-Roussillon, France

Picpoul de Pinet, Domaine de Castelnaud, 8.95 11.95 25.00 33.95
Côteaux de Languedoc, 2023 🍷
Languedoc-Roussillon, France

Mount Brown Estates by JK, Sauvignon Blanc, 2023 🍷 9.25 12.95 26.00 36.95
Waipara, New Zealand

Sancerre Domaine de la Grande Maison 45.95
Chaumeau-Balland, 2022/23 🍷
Loire Valley, France

Red

Viña Temprana 'Old Vines Garnacha', 2022/23 🍷 7.25 9.25 18.50 26.95
Campo de Borja, Spain

Chemin De La Serre By Drake & Morgan, 7.95 9.95 20.00 29.95
Carignan Vieilles Vignes, 2022 🍷
Languedoc-Roussillon, France

Mucchietto IGT Primitivo del Salento, 2022/23 9.95 13.50 27.00 38.95
Puglia, Italy

Pavette Zinfandel, 2021 49.95
Lodi County, California



Vegan 🌱 Sustainable ♻️

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