

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 & sourdough

Mains

Please choose one of the following:

Fried chicken
& malted waffle
Smashed avocado,
sour cream & 'hot honey'

Cornish roast cod 🌿
Creamed leeks & wild mushrooms

Pumpkin & sage tortelloni 🍷
Pumpkin velouté,
baby spinach & seeds

Roast turkey
& all the trimmings

Pigs in blankets, pork & apricot stuffing

Winter rainbow bowl 🍏🌿🍷
Vegan superstraccia cheese, avocado, roasted
squash, hummus, mixed seeds, buckwheat,
sauerkraut, pickled carrot & puffed rice

Buttermilk chicken burger
Chipotle mayonnaise & chips

Cheeseburger

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

Flash grilled minute steak
Chips & Béarnaise sauce

Sirloin steak (£7 supplement)
8oz Himalayan salt dry-aged British
beef, chips & Béarnaise sauce

Sides

Onion rings 🍷 • 4.50

Chips 🍏 • 4.95

Rocket salad 🌿🍷 • 4.95
Vegetarian Grana Padano

Roast potatoes 🍷🌿 • 4.95

Broccoli 🍏🌿 • 5.50
Flaked almonds, lemon & chilli

Pigs in blankets • 5.95

Halloumi sticks 🍷 • 5.95
Za'atar seasoning & chipotle mayonnaise

Roman fries 🍷 • 5.95
Parmesan, truffle & rosemary

Desserts

Vanilla panna cotta 🍷🌿 • 7.95
Mango, passion fruit & toasted coconut

Ginger cake 🍷 • 8.50
Caramelised pear & walnut cream

Christmas pudding 🍷 • 8.95
Custard & redcurrants

Chocolate opera cake 🍷 • 9.95
Pistachio & chantilly cream

Cheese platter 🍷 • 10.95
Stilton, cheddar, brie, spiced pear
chutney & oatcake biscuits

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 13.5% 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

Irish Maid 🍹 • 13.50

Jameson Black Barrel whiskey, elderflower cordial,
lemon juice, sugar syrup & a splash of soda

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) 🍷

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

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

Mirabeau La Folie Sparkling Rosé (NV)
Vin de France

Laurent Perrier La Cuvée (NV) 🍷

Laurent Perrier Cuvée Rosé (NV) 🍷

Rosé

Indesio Pinot Grigio Rosé, IGT delle Venezie, 2023
Veneto, Italy

Mirabeau Pure Provence Rosé, 2023
Provence, France

White

Valdemilanos Viura Chardonnay, 2022/23 🍷

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

Picpoul de Pinet, Domaine de Castelnaud,
Côteaux de Languedoc, 2023 🍷
Languedoc-Roussillon, France

Mount Brown Estates by JK, Sauvignon Blanc, 2023 🍷

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

Red

Viña Temprana 'Old Vines Garnacha', 2022/23 🍷

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

Mucchiello IGT Primitivo del Salento, 2022/23
Puglia, Italy

Pavette Zinfandel, 2021
Lodi County, California

125ml bottle

7.95 42.95

6.95 34.95

8.95 44.95

8.95 44.95

14.95 85.00

120.00

175ml 250ml Carafe bottle

7.95 9.95 20.00 29.95

11.95 14.95 30.00 44.95

175ml 250ml Carafe bottle

7.25 9.25 18.50 26.95

7.95 9.95 20.00 29.95

8.95 11.95 25.00 33.95

9.25 12.95 26.00 36.95

45.95

175ml 250ml Carafe bottle

7.25 9.25 18.50 26.95

7.95 9.95 20.00 29.95

9.95 13.50 27.00 38.95

49.95



Vegan 🌱 Sustainable ♻️

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