

FAT TONY'S FULL FAT

Two magical courses included

STARTERS

Selection of the following to share for the table:

Charcuterie board

Salami, chorizo, prosciutto, manchego, sourdough, apple & fig chutney

Mezze board 🍷

Chestnut hummus, harissa, burella (vegan buratta), flatbread & marinated beets

MAINS

Please choose one of the following:

FROM 12PM - 5PM

Eggs Benedict or Florentine

Served with a side of chips

Malted waffles & buttermilk fried chicken

Smashed avocado, sour cream & 'hot honey'

Pumpkin & sage ravioli 🍷

Vegan 'Nduja cream, "feta", baby spinach & pumpkin seeds

Buttermilk chicken burger

Chipotle mayonnaise & chips

Green coconut curry

Basmati rice & wholewheat roti

With: silken tofu 🍷 or chicken

Wild mushroom risotto 🍷🌿

Crispy enoki & parmesan cream

Fish & chips

Beer batter, mushy peas & tartare

Crispy duck salad

Asian vegetables, beansprouts, red onion, wonton, peanuts, sesame & hoisin

Cheeseburger

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

Flash grilled minute steak

Chips, watercress & Béarnaise sauce

Loaded burger (£5 supplement)

Cheese fondue, bourbon glaze & chips

Rump steak (£5 supplement)

Chips, watercress & Béarnaise sauce

SIDES

Onion rings 3.50

Green beans 🍷🌿 3.95

Mashed potato 🍷🌿 3.95

Chips 4.25

Roman fries 4.50

Vegetarian parmesan, truffle & rosemary

Tomato salad 🍷🌿 4.50

Red onion, basil, olive oil & balsamic

Rocket salad 🍷🌿 4.95

Vegetarian Grana Padano

Sweet potato fries 4.95

Halloumi sticks 4.95

Za'atar seasoning & chipotle mayonnaise

Trio of fries 12.50

Chips, sweet potato & Roman fries

DESSERTS

Chocolate brownie 🍷 7.50
Vanilla ice cream

Sticky toffee pudding 🍷 7.95
Salted caramel ice cream

Grilled caramel pineapple 🍷🌿 7.50

Meringue, coconut sorbet, chilli & coriander

Apple crumble tart 🍷 7.95
Apple candyfloss

Chocolate opera cake 🍷 7.95
Chantilly cream & pistachio

Vegetarian 🌿 Vegan 🍷 Gluten friendly 🌿

Other gluten friendly alternatives available upon request

THE ANTHOLOGIST

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.

DRINKS

BRUNCH COCKTAILS

FROM 12PM - 5PM

Grand Mimosa 7.95

Champagne, orange juice & Cointreau

Peach Bellini 7.95

Prosecco, peach liqueur & peach purée

Bloody Mary 8.95

Ketel One vodka, seasoned tomato juice & celery

Bloody Maria 9.95

El Jimador tequila, spiced tomato juice, served with a charred chilli

ZERO PROOFS

ABSOLUTELY DELICIOUS, ABSOLUTELY NO ALCOHOL!

Homemade Lemonade 4.50

Garden Fizz 4.50

Basil, blackberries, raspberries, lemon, soda & agave

Plum & Violet Spritz 5.95

Plum cordial, violette syrup, lemon juice & pink grapefruit soda

Alcohol-Free Amalfi Spritz 8.95

Lyre's, soda water & alcohol-free prosecco

Alcohol-Free Porn Star Spritz 8.95

Caleño Light & Zesty Tropical, passion fruit purée

COCKTAILS

Vanilla Espresso Martini 9.95

Vanilla infused Ketel One vodka, espresso, FAIR café liqueur & gomme

Porn Star Martini 9.95

Vanilla infused Ketel One vodka, passion fruit purée & gomme served with a shot of prosecco

Aperol Spritz 9.95

Aperol, prosecco & soda

Long Island Iced Tea 9.95

El Jimador tequila, Tanqueray gin, Ketel One vodka, Pampero rum, orange curacao, Coca-Cola & butterfly pea tea

Negroni 9.95

Tanqueray gin, Campari & Belsazar Red vermouth

French Martini 9.95

Ciroc red berry vodka, chambord, pineapple, gomme & raspberry

Rose Spritz 10.95

Tanqueray gin, pomegranate & rose cordial, elderflower, basil & pink prosecco

Winter Mojito 10.95

Moose maple liqueur, lime juice, maple syrup, blackberry purée & mint

WINES

SPARKLING

	125ML	BOTTLE
Sylvoz Prosecco DOC Treviso Le Colture Brut (NV) 🍷 Veneto, Italy	6.95	36.95
Oddbird Alcohol-Free Spumante Veneto, Italy	5.50	32.50
Justerini & Brooks, Sarcey, Brut, Champagne, Private Cuvée (NV) Épernay, France	8.95	43.95
Laurent-Perrier La Cuvée (NV) Tours-sur-Marne, France	10.95	59.95
Dal Bello Prosecco Rosé DOC, 2020 Veneto, Italy	7.95	37.50
Laurent-Perrier Cuvée Rosé (NV) Tours-sur-Marne, France		95.00

PINK

	175ML	250ML	BOTTLE
Source Gabriel Rosé, 2021 Provence, France	7.70	9.95	29.50
Pétale de Rose Château la Tour de l'Évêque Rosé, 2021 Provence, France			39.95

WHITE

	175ML	250ML	BOTTLE
Picpoul de Pinet, Domaine de Morin-Langaran, 2021 🍷 Languedoc-Roussillon, France	7.50	9.50	28.95
Sancerre Domaine de la Grande Maison Chaumeau-Balland, 2021 Loire Valley, France			45.95
Chenin Blanc, Rhebokskloof, 2020/21 🍷 Paarl, South Africa	8.50	10.70	30.95
Gavi di Gavi DOCG, Fratelli Antonio & Raimondo, 2021 🍷 Piedmont, Italy	7.95	9.95	29.95
Chablis Les Lys 1er Cru Domaine Vincent Dampit, 2019 Burgundy, France			50.00

RED

	175ML	250ML	BOTTLE
Sanziana Pinot Noir, Recas Cramele, 2021 🍷 Banat, Romania	6.75	8.75	25.95
Cabernet Franc, Tunella, 2019 🍷 Friuli, Italy	8.50	10.50	30.95
Terroir Series Malbec Bodega Ruca Malen, 2019 🍷 Mendoza, Argentina			37.95
Belezos Rioja Reserva, Bodegas Zugober, 2016/17 🍷 Rioja, Spain			39.95
Châteauneuf-du-Pape Grande Réserve, Château Beauchêne, 2019/20 Rhône, France			54.95

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Vegan 🌱

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