

# GENERAL INFO

Situated right by the water's edge, with a breath taking outlook over the Forth bridges, Orocco Pier is an incomparable mix of luxury, character and modern chic. With 17 bedrooms, a serviced apartment, Samphire Seafood Bar and Grill, Antico our vibrant café bar, and our award winning events venue Fuchsia for your perfect wedding, an outdoor landscaped terrace and three levels of outside decking, it's the perfect place for a rejuvenating break - or simply a great night out.

## Regular opening hours:

Monday - Sunday, 7am - 1am

To make a booking call

0870 118 1664

and press option '1'

or visit our website

[www.oroccopier.co.uk](http://www.oroccopier.co.uk)

## Getting here:

Lothian Country Bus No. 43/X43

Please check timetables for exact times.

Trains depart Waverley station for

Dalmeny station approximately every

20 minutes. This is a 15 minute

journey plus a short walk into South

Queensferry.

[www.journeycheck.com/firstscotrail/](http://www.journeycheck.com/firstscotrail/)

There is on street parking available with free public parking facilities located close by.

Please see the map below for details.

All prices include VAT at the standard rate.

17 The High Street, South Queensferry,

West Lothian,

Edinburgh EH30 9PP

Facebook.com/OroccoPier

Twitter@oroccopier



**SERVICED APARTMENT**

Our serviced apartment gives you a more independent option of accommodation at Orocco Pier. Located a short walk from the hotel, the apartment is perfect for those travelling as a small group or a family looking for a little more space and flexibility. Luxurious lower ground residential apartment.

Two spacious king size/twin bedrooms, shower room, open plan kitchen and private lounge with dining table.

Non smoking  
Free WiFi

**PRICES**

£119 PER NIGHT  
£500 FOR FIVE DAYS  
£600 FOR SEVEN DAYS

(The above prices are based on two people sharing)  
£35 per extra person

To reserve your room, call 0870 118 1664 and select option '2', or book online  
[www.oroccopier.co.uk](http://www.oroccopier.co.uk) and click 'book accommodation'

# orocco pier

dining | drinking | dreaming

## POCKET GUIDE 2018/19



**BEDROOM PRICES**

Here at Orocco Pier, we believe we offer everything the discerning guest could look for without charging the Earth for it. We consider our rates to be very competitive with full a la carte breakfast included

Classic Double - stylish and intimate from £119

Classic Double - with sea view from £139

Executive Rooms - sumptuous king or twin beds from £149

Executive Rooms - with uninterrupted sea views from £169

Single occupancy from £100

Family accommodation (2 adults and 2 children) from £189

Three course dinner menu from £29.95

All our bedrooms are non-smoking.

# ANTICO

Antico is our award winning café bar with a view that is dominated by the Forth Estuary. The back drop of the historic bridges rush through our glass lined walls and frontage, giving Antico a unique style and feel.

Chill out in the relaxed atmosphere that Antico has to offer: leather booths, generous tub chairs, and not forgetting our communal bar stool tall tables. With an extensive all-day food menu serving a selection of cakes, breakfast, main meals and snacks from 7am - 10pm.

Children welcome until 7.30pm everyday.

Every month we will have exclusive offers and promotions on food, wine, spirits and beverages.

We open every day from 7am-1am.



## DRINKS... A TASTE OF WHAT WE HAVE...

### Cocktails

Aperol Spritz  
Bitter Sweet Symphony  
Cucumber Cooler  
Frozen Strawberry Daiquiri  
Rhubarb Blush  
Pornstar Martini

### Shooters

B52  
Skittlebomb  
Jammy Doughnut

### Non-alcoholic blends

Passion Punch  
Berry Blast  
Apple Virgin Mojito

### Draught beer and cider

Carling Extra Cold  
Coors Light  
San Miguel  
Peroni Nastro Azzurro  
Blue Moon  
Innis & Gunn IPA  
Guinness Draught  
Belhaven Best  
Twisted Thistle IPA  
Aspall Cyder

Plus many, many more...

### Wine List

#### White

Chardonnay - *Between Thorns, South Eastern Australia*  
Sauvignon Blanc - *Casa Vista, Central Valley, Chile*  
Pinot Grigio - *Marchesini, Pavia, Italy*

#### Red

Pinot Noir - *Daciana, Banat, Romania*  
Shiraz - *The Manor, Nederburg, Western Cape, South Africa*

Rioja Crianza - *Marques de Morano*

#### Rosé

White Zinfandel - *Wicked Lady, California, USA*

Pinot Grigio - *Belvino Rosato, Pavia, Italy*

### Champagne & Sparkling

Piper-Heidsieck Brut  
Piper-Heidsieck Rose Sauvage  
Louis Domier et Fils Brut Rosé  
Prosecco, Sant' Orsola, Veneto, Italy  
Bottega Gold Prosecco Brut Veneto, Italy



# CAFÉ BAR

## SAMPLE DAY MENU BREAKFAST

7AM TO NOON

Champagne breakfast  
Full Scottish breakfast  
Vegetarian breakfast  
Avocado Smash  
Filled breakfast roll  
Granola with Greek yoghurt and berry compote

## STARTERS

NOON TO 6PM

Soup of the day served with house bread  
Thai crab cakes with sweet and sour plum dip  
Peanut and coconut breaded chicken goujons with satay sauce  
Clam, smoked bacon and sweetcorn chowder with house bread  
Chicken liver and port parfait with toasted brioche and red pepper and onion chutney  
Bruschetta - ciabatta with tomatoes, garlic and fresh basil, drizzled with extra virgin olive oil

## MAIN COURSES

Battered haddock, hand cut chips, mushy peas and tartare sauce  
Chicken, pepper and onion fajita, with cheese, sour cream, guacamole, and salsa  
Mushroom and truffle ravioli in spinach, pine nuts, olive oil, Parmesan and truffle oil  
Pan-fried sea bass, pak choi tender-stem broccoli and spinach with a lemon, caper and chilli butter  
Loin of pork on black pudding mash with buttered carrots and apple cider gravy

## SAMPLE EVENING MENU

### MAIN COURSES

6PM TO 10PM

Thai red prawn curry, prawn crackers, coriander and lime scented rice  
Mexican chicken parma topped with guacamole, sour cream and jalapeños, served with hand cut chips and mixed leaf salad  
Breaded loin of pork on buttered new potatoes, garlic wilted spinach and mushrooms  
Smoked haddock risotto with spring onions and peas  
Wild Boar hot dog with fried onions, smoked cheese and mustard  
Grilled goats cheese, roasted squash, sunflower seeds, sun kissed tomatoes, pumpkin seeds, mixed leaves and herb dressing  
Loin of pork on sautéed new potatoes, chorizo, green beans and kale

## SWEETS

Sticky toffee pudding with butterscotch sauce and vanilla ice cream  
Salted caramel and chocolate tort  
Vanilla and raspberry creme brûlée



Go to our website [www.oroccopier.co.uk](http://www.oroccopier.co.uk) to view our current menu.

# SAMPHIRE

SEAFOOD BAR & GRILL

Samphire offers a mouth watering selection of the freshest seafood, prime Scotch char-grilled steaks and an excellent choice of freshly prepared dishes to suit most tastes, all served by our experienced staff with the awe inspiring Forth Estuary and bridges in the background.



## SAMPHIRE OPENING HOURS:

Monday – Friday, Noon – 3pm, 6pm – 10pm  
Saturday – Sunday, 8am – 10pm

(Samphire Summer opening times Mon-Fri, Noon – 10pm).

For reservations call 0131 331 1298 or to book online, visit our website [www.oroceopier.co.uk](http://www.oroceopier.co.uk)  
Free Wi-Fi available.

### LUNCH & SUPPER CLUB MENU

2 courses £12.45 or 3 courses £15.45

Available Monday to Thursday Noon to 7pm. Friday Noon to 5pm.

Set menu changes weekly.

### SUNDAY ROAST

Only £12.95

Roast of the day with roast potatoes, seasonal vegetables, Yorkshire pudding and gravy. Available every Sunday from Noon to 5pm.

### WEEKEND BREAKFAST

From £5.95

Available 8am-12pm Saturday & Sunday

#### Full Scottish breakfast

Bacon, pork sausage, fried egg, haggis, black pudding, potato scone, roasted flat cap mushroom and spicy fried potatoes

#### Vegetarian breakfast

Vegetarian sausages, fried egg, vegetarian haggis, tomato, potato scone, roasted flat cap mushroom and spicy fried potatoes

#### Eggs Benedict

Two poached eggs with hollandaise sauce on a toasted muffin with smoked haddock wilted spinach, or Parma ham

Smashed avocado on toasted granary bread with two soft poached eggs, roasted tomatoes and flat cap mushroom

Scrambled eggs and smoked salmon on toasted wholemeal

Potted crab meat and crayfish in Thermidor sauce, baked with a breadcrumb crust and served with granary soldiers

Go to our website [www.oroceopier.co.uk](http://www.oroceopier.co.uk) to view our current menu.

## SAMPLE MENU

A taste of our Samphire à la carte menu

### STARTERS

Soup of the day served with bread

Roasted whole black tiger prawns in garlic and chilli

Salt and pepper squid with lime and roasted garlic aioli

Black pudding, smoked pancetta and baby new potato salad with a fried quail's egg and béarnaise

Duck liver parfait with orange and apricot chutney and toasted ciabatta

### OROCOCCO OYSTERS

Fine selection of natural oysters with a choice of dressings:

Shallot and red wine vinegar

Chilli, coriander and lime zest

Kilpatrick: grilled with bacon, Tabasco and spices

### MUSSEL POTS

White wine, cream, garlic and parsley

Thai red curry

Tomato and nduja



### SHELLS

Roast shellfish platter: scallops, tiger prawns, langoustines, oysters, mussels, half lobster and clams in a garlic, parsley and lemon butter

Grilled split langoustines in butter, lemon, garlic and parsley

Pan seared scallops with cauliflower purée, crispy pancetta, dried seaweed and buttered mash

West coast lobster thermidor with hand cut chips and house salad

### FROM THE CHAR-GRILL

Stone bass, pea purée, cider vinegar scraps and hand cut chips

Prime Scotch fillet of beef, roasted bone marrow, garlic stuffed flat cap mushroom, braised shallot and dauphinoise potatoes

### MAINS

Whole sea bream stuffed with fragrant Thai herbs and chilli baked en papillot, served with new potatoes and tenderstem broccoli

Pan-roasted venison loin with turnip puree, oat crusted haggis bon bons, herbed mash and rich red wine jus

Squash and stilton wellington, wilted greens, claphot mash and cheese sauce

# GIFT VOUCHERS

Sometimes it can be difficult to find the perfect present for that special someone...

Either the recipient has everything you can think of or you're just not sure what they'd like. Well, here's one present that anyone would love to receive.

Our gift vouchers can be used in Antico Café Bar, Samphire Seafood Bar and Grill, our events venue Fuchsia or for an overnight stay in one of our contemporary bedrooms.

They are available in multiples of £25. It's the ideal birthday or Christmas present, it also makes a memorable gift for Mother's or Father's Day or a romantic Valentine's Day gift.



To find out more about our gift vouchers, simply ask at reception, or call 0870 118 1664 and press option '1', alternatively buy online on our website:

[www.oroceopier.co.uk](http://www.oroceopier.co.uk)

## MARQUEE

Host your special event in our Marquee on the terrace.

For a wedding, conference, presentation or award ceremony, our marquee is the perfect environment for any special occasion, set against the stunning backdrop of the Forth and its famous bridges.

Our enthusiastic events team will ensure all your requirements are catered for as we aim to deliver a faultless event for you.



## FUCHSIA

Special occasions are made truly unique at Orococo Pier. Our beautiful, dedicated events venue is called Fuchsia and it is the perfect place for a whole range of events, from birthday celebrations and wedding anniversaries to dinner dances and ceilidhs.

Fuchsia is ideal for a wide array of business occasions too – we've hosted product launches, seminars, conferences and training days in this inspirational setting. It is beautifully designed with the most wonderful view overlooking the Forth and those stunning bridges. A large, private decking area allows the party to spill out with access onto the beach.

All of these events are managed by Fuchsia's dedicated events team. This highly experienced team will help you create a truly memorable experience and can put together a whole event package for you. Or if you prefer, we can simply provide the venue, the catering and of course the service. Leaving the rest to you.



For more information call our wedding co-ordinator on 0131 319 3982

## oroceopier Presents

### A NIGHT WITH FREDDIE MERCURY

By Billy West  
SATURDAY 5<sup>TH</sup> MAY 2018

£45 per person

3 course meal with entertainment until 1am



### A WEEKEND WITH ABBA

By Swede Dreamz  
FRIDAY 26<sup>TH</sup> & SATURDAY 27<sup>TH</sup>  
OCTOBER 2018

£50 per person\*

3 course meal with entertainment until 1am



\*Prices per night

Why not make a night of it and stay over in a classic room, enjoy a half bottle of champagne in your room on arrival, two tickets to the event and breakfast the following morning, prices from £220.

## WEDDING PACKAGES

At Orococo Pier, we know that your wedding is one of the most important days of your whole life.

That's why we've worked so hard to create one of the finest hotel wedding experiences in Scotland. Our beautiful surroundings offer the perfect backdrop for your big day, with stylish accommodation and the opportunity to have your ceremony at the water's edge or in the elegant setting of our own events venue, Fuchsia.

We can create your own unique wedding package, from traditional to the more individual, and will be on hand to help you at every stage – during the planning and on the big day itself. Now with our riverview terrace, we also have options for a marquee.

Our weddings are individual and intimate and we can host a formal wedding of 120 and informal of 150. A marquee increases the numbers to 164 in the day and 220 at night. Fuchsia is entirely private and comes with its own decked area overlooking the River Forth and its iconic bridges.

If you'd like to find out more about getting married at Orococo Pier, don't hesitate to call our wedding co-ordinator to discuss your requirements or arrange a tour.

For more information call 0131 319 3982 or download our brochure from our website: [www.oroceopier.co.uk](http://www.oroceopier.co.uk)



"We are absolutely delighted with how the day ran and all of our guests have commented on the hotel, the staff, the food and what a great time they've had"  
Sophie & Andrew – 30.07.16