

ANTICO

BREAKFAST. 8am - Noon

Traditional Scottish

Bacon, pork sausage, fried egg, haggis, black pudding, tomato, mushrooms, potato scone, spicy fried potatoes *GFA, DFA* 9.95

Nature

Smoky squash & sweet potato banger, spiced bean ragu, haggis, sweetcorn & tofu fritter, potato scone, tomato, mushrooms, spicy fried potatoes *GFA, VGA, DFA* 10.45

Full breakfast served with tea or coffee, toast, homemade strawberry preserve and marmalade.

Bubbles & Breakfast

Add a glass of bubbly & strawberries to your choice of the above full breakfasts.

Prosecco Breakfast 15.45

Champagne Breakfast 18.45

WEE BREAKFAST

Wee Traditional

Bacon, pork sausage, fried egg, mushrooms, potato scone, toast *GFA, DFA* 6.30

Wee Nature

Smoky squash & sweet potato banger, haggis, potato scone, mushrooms, spiced bean ragu *GFA, VGA, DFA* 6.95

Wee breakfast served with toast, homemade strawberry preserve and marmalade.

Filled breakfast roll:

Choose from any of our full traditional or nature breakfast items. *GFA*

1 filling 3.80

2 fillings 4.30

3 fillings 4.80

Duck 'n' Browns Benny

Hash browns, shredded confit duck, bacon, poached eggs, hollandaise, toasted muffin *GFA, DFA* 9.95

Eggs any way 6.95

Eggs cooked your way with wholemeal toast *GFA, DFA*

Rancheros 7.95

Peppers, onion, pico de gallo, black beans, cheese, poached eggs and toasted tortilla *GFA, DFA*

Avocado & eggs 8.95

Avocado smash on granary toast with poached eggs, black sesame, crumbled feta, parsley, mint and olive oil *GFA, DFA*

Brioche French toast

Bacon & maple syrup *GFA* 7.95

Biscoff & caramelised banana *GFA* 7.95

Granola

Maple, coconut, cashew, pumpkin seed and dried cranberry granola bowl with yoghurt and mixed berry compote *GFA, DFA* 4.95

Smoothie Bowl 5.95

Banana, almond & mixed berry smoothie, cashews, oats, chia, coconut & raspberries *GFA, VGA*

Non-Alcoholic Mocktails 3.95

Apple Nojito

Apple juice, mint and lime, topped with ginger ale

Passion Punch

Passion fruit, orange & cranberry juice

Raspberry Mint Lemonade

Raspberries, mint, sugar, lime & lemonade

Nectar

Apple juice, raspberries & passion fruit

Frozen Strawberry Daquiri

Strawberry, lime, grenadine, sugar syrup

BEVERAGES

	cup	mug
Cup of fresh ground coffee	2.80	3.30
Cappuccino	2.80	3.30
Americano	2.80	3.30
Flat white	2.80	
Mocha	2.95	
Café or Iced latte		2.95
Hot chocolate		2.75
Hot chocolate with cookie & marshmallows		3.35

	Single	double
Chai latte		3.20
Espresso	2.30	2.65
Macchiato	2.40	2.75

Liqueur coffee 4.65
Liqueur hot chocolate 4.35
Pot of tea: Blended, herbal, fruit or fresh mint 2.50
Extra shot of espresso 0.95
Add Vanilla, caramel, hazelnut or gingerbread 0.45
Add soya or almond 0.50
Hot beverages are made with semi skimmed or full fat milk.

Cakes

Caramel shortcake 2.15
Cake selection, *GFA*
see your server for today's selection 3.15
Croissant 2.85
Pain au chocolat 2.90
Cinnamon and raisin swirl 3.15
Fruit scone, jam & cream 2.55

Low Alcohol Beer

Erdinger Alcohol Frei Germany 500ml 0.5% 5.60
Peroni Libera Italy 0.0% 4.50
San Miguel Spain 330ml 0.0% 4.50
Kopparberg Strawberry & Lime Cider Sweden 500ml 0.0% 5.75
Becks Blue Germany 0.05% 3.70

De-Alcoholised Wine 125ml | 175ml | 250ml | 750ml bottle

White

Muscat 4.10 | 5.70 | 8.15 | 24.55
*Torres Natureo, Catalunya, Spain, 0.5%
Fresh, floral, peach*

Red

Syrah 4.10 | 5.70 | 8.15 | 24.55
*Torres Natureo, Catalunya, Spain, 0.5%
Pomegranate, cherry, vanilla*

Rosé

Syrah-Cabernet Sauvignon 4.10 | 5.70 | 8.15 | 24.55
*Torres Natureo, Catalunya, Spain, 0.5%
Strawberry, raspberry, cream*

Sparkling

Cava 4.25 | N/A | N/A | 23.00
*Codorniu, La Mancha, Spain, 0.0%
Rich, tropical, citrus*

Soft Drinks

Strathmore Mineral Water Still or sparkling 330ml 2.75
San Pellegrino Mineral Water Still or sparkling 750ml 5.20
Appletiser 275ml 2.95
Coca-Cola 200ml 2.95
Diet Coke 200ml 2.60
Coke Zero 200ml 2.60
Lemonade 200ml 2.70
Fanta Orange 330ml 2.95
Fentimans Rose lemonade 275ml 3.35
Ginger Beer 200ml 2.60
Irn Bru / Sugar Free Irn Bru 330ml 2.95
J2O Orange & passion fruit/ Apple & mango 275ml 2.95
Red Bull 250ml 4.15
San Pellegrino Fruit Beverages Orange/ Lemon 330ml 3.45

Tonic

Fever-Tree: Original, Light Tonic, Mediterranean, Elderflower 200ml 3.05
Schweppes Original Tonic/Slimline Tonic 125ml 1.90

ANTICO

All Day Menu. Noon – 8pm

Small Dishes

Soup of the day with toasted sourdough <i>GFA, DFA, VGA</i>	4.55
Baked camembert to share, pineapple chilli jam & ciabatta <i>GFA</i>	14.75
Crispy squid rings, green onions, chillies, hot sweet & sour plum dip <i>GFA, DFA</i>	7.95
Korean Wings	
Sesame, ginger, soy, garlic, lime, chilli & gochujang Chicken	6.95
Cauliflower, <i>VGA</i>	5.95
Scottish mussels, nduja, & tomato, toasted sourdough <i>GFA, DFA</i>	9.95
Feta, spinach & sundried tomato filo tart, rocket salad	6.95
Shellfish & smoked bacon chowder, toasted sourdough <i>GFA</i>	8.75
Bruschetta – ciabatta, cherry tomatoes, garlic, fresh basil, extra virgin olive oil <i>GFA, DFA, VGA</i>	4.95
Ham hock & pistachio terrine, apple crisp, crostini, mustard dressing <i>GFA, DFA</i>	6.95
Confit duck leg, roasted rhubarb, parsnip puree, cashews <i>GFA, DFA</i>	9.95
Nachos, cheese, guacamole, pico de gallo, jalapeños, salsa, coriander & lime sour cream <i>GFA, DFA</i>	7.95/12.95
Add pulled Cajun turkey <i>GFA</i>	3.95
Add spicy bean chilli <i>GFA</i>	2.95

Mains

Battered haddock, hand cut chips, minted mushy peas & chunky tartare sauce <i>GFA</i>	12.95
Smoky lime rubbed char-grilled ribeye steak (300g), tomato, pickled onion & radish, hand cut chips & candied chilli chimichurri <i>GFA, DFA</i>	27.95
Burrito bowl salad: Five bean chilli, steamed rice, sweetcorn, lettuce, pico de gallo, jalapeño & coriander dressing in a tortilla bowl <i>GFA, VGA, DFA</i>	13.95
Sliders: Beef, brie & chilli jam; pulled lamb, mint & capers; buffalo chicken & blue cheese mayo, jalapeño & corn slaw, hand cut chips	15.95
West coast lobster grilled, chilli garlic butter, rosemary hand cut chips, aioli & Bloody Mary dips <i>GFA, DFA</i>	Half 22.95 Whole 39.95
Chicken, pepper and onion fajita, cheese, sour cream, guacamole & salsa <i>GFA, DFA</i>	12.95
Aberdeen Angus steak burger, smoked streaky bacon, cheddar, smoky BBQ sauce, tomato, lettuce, jalapeño & corn slaw, hand cut chips <i>GFA</i>	13.95
Charred broccoli, smoked cashews, cayenne & tomato pearl barley risotto, lemon & parsley dressing <i>VGA</i>	12.95

Tacos

Sticky maple pork belly, Chinese leaves, pickled red onion <i>DFA</i>	14.95
Salt & pepper scallops, Chinese leaves, bam bam jam	17.95
Smoked tofu & five bean chilli, plantain crisps, shredded iceberg slaw <i>VGA, DFA</i>	14.95

Bang Bang Noodle Salad	
Udon noodles, ginger, pak choi, carrot, Chinese leaves, spring onions, coriander, chilli with peanut, lime & sesame dressing <i>DFA</i>	9.95
Add chicken <i>GFA, DFA</i>	4.35
Add sweetcorn & tofu fritters <i>VGA, DFA</i>	2.55
Pulled Cajun turkey, mozzarella, & ranch dressing wrap, salad and slaw <i>GFA</i>	8.95
Philly cheesesteak - seared steak strips, peppers, onion & cheddar cheese on a soft baguette, salad and slaw <i>GFA, DFA</i>	11.55

Sides

Marinated olives <i>GFA, DFA, VGA</i>	2.95
Garlic bread <i>GFA</i>	2.95
Nduja mac 'n' cheese	6.95
Salt & vinegar onion rings	3.45
Hand cut chips with:	
<i>Garlic, parsley mayo & sweet chilli dip GFA</i>	3.40
<i>Truffle oil and parmesan GFA</i>	4.55
<i>Buffalo and blue cheese GFA</i>	3.95

Sweets

Sticky toffee pudding with butterscotch sauce	6.95
S'mores chocolate brownie, salted caramel sauce, toasted marshmallows & honeycomb	7.95
Raspberry, apple and cinnamon nut crumble <i>GFA, VGA</i>	6.95
Vanilla cheesecake, charred pineapple, coconut & rum sauce	6.95
<i>The above are served with vanilla ice cream, vegan vanilla ice cream or Chantilly cream</i>	
Mull of Kintyre cheddar, aged brie, gorgonzola, oatcakes, candied chillies, peach chutney <i>GFA</i>	9.95

Antico Recommends

Citrus fillet of salmon, broccoli, crispy new potatoes, lemon scented greens, grilled courgette & pepper salsa *GFA* 17.95

Southern fried mushrooms, hand cut chips, BBQ baked beans, jalapeño & corn slaw *VGA, DFA* 12.95

Sunday Roast

Served every Sunday from noon – 8pm

Roast of the day, Yorkshire pudding, root vegetables, rosemary roasted potatoes, gravy 15.95

*VGA – Vegan available DFA – Dairy free available
GFA - Gluten free available*

All prices are inclusive of VAT at the current rate.
A 10% discretionary service charge will be added to your bill.
The service charge will be going to all staff.
Card payments only please.

17 The High Street, South Queensferry,
Edinburgh, EH30 9PP, UK
t: 0131 331 1298 e: info@oroccopier.co.uk
w: www.oroccopier.co.uk