

ANTICO

COCKTAILS

Antico Iced Tea Bacardi Carta Negra, passionfruit syrup, lemon iced tea, lime juice, raspberries & mint	8.25
Aperol Spritz Aperol, prosecco & soda	7.95
Cucumber Cooler #3 Absolut pears vodka, cucumber, Elderflower Edinburgh Gin liqueur, lemon & soda	7.95
Espresso Martini Choose a base of: Absolut vanilla vodka, Bacardi 4 yo rum or patron XO tequila, Kahlua & espresso	8.35
On the Rum Captain Morgans spiced rum, grenadine, orange juice & lime	7.95
It's Summer Somewhere Coconut liqueur, peach schnapps, pineapple, cranberry & lime	7.95
Peach & Raspberry Mule Absolut raspberry vodka, peach liqueur, raspberries, lime & ginger beer	7.95
Old Fashioned Choose a base of: Aberfeldy 12yo, Bacardi 8yo or Woodford Reserve Rye, stirred with demerara & bitters	8.55
Sherbet Fizz Bombay Sapphire gin, Chambord, lemon, sugar, topped with prosecco	8.55
Pornstar Martini Finlandia vodka, Passoa, lemon, vanilla syrup, Pineapple juice, egg white & prosecco	7.95
Rhubarb Blush Bombay Sapphire, Edinburgh Gin Rhubarb and Ginger liqueur, raspberries & prosecco	8.25
Antico Summer Slushie Ask your server for today's refreshing flavour!	7.95

Cocktail Tree of Twelve

Our metal tree comes to your table with four of
Each Cocktails from the list below.

Rhubarb Blush. Bombay Sapphire, Edinburgh Gin
Rhubarb & Ginger liqueur, raspberries & Prosecco.

Pornstar Martini. Finlandia vodka, Passoa, lemon, vanilla syrup,
Pineapple juice, egg white & prosecco

Strawberry Daiquiri. Bacardi Carta Blanca, strawberries,
grenadine & lime, served straight up
79.95

Classic cocktails are also available from our bartenders. Requests
are welcome.

SHOOTERS

Lemon Drop	4.30
Jägerbomb	5.20
Jammy Doughnut	4.30
Skittlebomb	5.20
Chilled Jack Daniel's Tennessee Fire	3.90
Chilled Patrón XO Cafe Tequila	4.20

MOCKTAILS

Apple Virgin Mojito Apple juice, mint & lime, topped with ginger ale	3.95
Nectar Apple juice, raspberries & passion fruit	3.95
Passion Punch Passion fruit, orange & cranberry juice	3.95
Raspberry and Mint Lemonade Raspberries, mint, lime, sugar & lemonade	3.95

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
Ginger Beer 200ml	2.60
Irn Bru / Sugar Free Irn Bru 330ml	2.95
Red Bull 250ml	4.15
San Pellegrino Fruit Beverages Orange/ Lemon 330m	3.45
Tonic	
Fever-Tree: Original, Light Tonic, Mediterranean, Elderflower 200ml	3.05
Schweppes Original Tonic/Slimline Tonic 125ml	1.90

LOW ALCOHOL BEER

		ABV	
Erdinger Alkohol Frei Germany	500ml	0.5%	5.60
Peroni Libera Italy	330ml	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

BOTTLED

		ABV	
Williams Joker IPA	Scotland 500ml	5.0%	5.55
Lefte Blonde	Belgium 330ml	6.6%	5.45
Erdinger Weissbier	Germany 500ml	5.3%	5.80
Peroni Nastro Azzurro	Italy 330ml	5.1%	4.60
Corona Extra	Mexico 330ml	4.5%	4.65
Crabbie's Ginger Beer	U.K. 500ml	4.0%	5.85
Rekorderlig	Sweden 500ml		
- Strawberry & Lime		4.0%	5.85
- Wild Berries		4.0%	5.85
Magners Cider	Ireland 568ml	4.5%	5.85

DRAUGHT BEER & CIDER

		ABV	
Coors Light	U.S.A.	4.2%	4.80
Peroni Nastro Azzurro	Italy	5.1%	5.95
Guinness	Ireland	4.1%	4.80
Blue Moon	U.S.A.	5.4%	5.95
San Miguel	Spain	5.0%	5.80
Innis & Gunn IPA	Scotland	4.2%	5.80
Belhaven Best	Scotland	3.2%	4.50
Aspall Cyder	England	5.5%	5.40

DE-ALCOHOLISED WINE

White	125ml 175ml 250ml 750ml bottle
Muscat	4.20 5.80 8.35 24.95
Torres Natureo, Catalunya, Spain, 0.5%	
Fresh, floral, peach.	
Red	
Syrah	4.20 5.80 8.35 24.95
Torres Natureo, Catalunya, Spain, 0.5%	
Pomegranate, cherry, vanilla.	
Rosé	
Syrah-Cabernet Sauvignon	4.20 5.80 8.35 24.95
Torres Natureo, Catalunya, Spain, 0.5%	
Strawberry, raspberry, cream.	
Sparkling	
Cava	23.00
Codorniu, La Mancha, Spain, 0.5%	
Rich, tropical, citrus.	

WHITE WINE

	125ml 175ml 250ml 750ml bottle
Chenin Blanc, Cullinan View	3.95 5.55 7.75 22.55
Robertson, South Africa. Exotic, full, fresh.	
Chardonnay, Between Thorns	4.35 5.95 8.65 25.95
South-Eastern Australia. Crisp, unoaked, nectarine.	
Sauvignon Blanc, Casa Vista	4.50 6.25 8.85 26.95
Central Valley, Chile. Creamy, zesty, tropical.	
Trebbiano-Pinot Grigio, Borsari	4.50 6.25 8.85 26.45
Veneto, Italy. Fresh, citrus, apple.	
Picpoul de Pinet, Petite Ronde	4.90 7.00 9.85 29.55
Languedoc-Roussillon, France. Light, zesty & crisp.	
Sauvignon Blanc, Southern Rivers	5.15 7.20 10.20 30.45
East Coast, New Zealand. Vibrant, refreshing, exotic.	
El Gordo del Circo Verdejo, Casa Rojo	35.95
Castilla y Leon, Spain. Grapefruit, ripe pineapple, lime.	
Albariño, Pulpo	34.95
Rías Baixas, Spain. Peach, apricots & white flowers.	

SPARKLING

	125ml 750ml bottle
Prosecco, Extra Dry, Il Baco da Seta	5.95 29.95
Veneto Italy. Lively, zesty, light.	
Cava Brut, Dry, Rondel	25.95
Catalunya, Spain. Citrus, green fruit.	
Cava Brut, Paco & Lola	36.95
Catalunya, Spain. Citrus fruit, marzipan, white flowers.	
Prosecco Brut, Bottega Gold	39.95
Veneto, Italy. Golden apple, Williams pear, acacia flowers.	
Prosecco Rose, Bottega Rose Gold	41.50
Veneto, Italy. Red berries, floral, peach.	

ROSÉ WINE

	125ml 175ml 250ml 750ml bottle
Tempranillo Rosé, Panuelo	4.05 5.50 7.85 23.95
La Mancha, Spain. Dry, red berries, lemon.	
Pinot Grigio Rose, Antonio Rubini	4.50 6.45 9.15 26.95
Veneto, Italy. Dry, light, crisp.	
White Zinfandel, Wicked Lady	4.75 6.60 9.40 28.45
California, USA. Medium-sweet, strawberry, lush.	

RED WINE

	125ml 175ml 250ml 750ml bottle
Merlot, Altoritas	3.95 5.55 7.75 22.55
Central Valley, Chile. Soft, juicy, easy.	
Cabernet Sauvignon, Son Excellence	4.50 6.25 8.85 26.95
Languedoc-Roussillon, France.	
Fruity, blackcurrant, green pepper.	
Pinot Noir, Daciana	4.50 6.25 8.85 26.95
Banat, Romania. Light, forest fruits, refreshing.	
Malbec, Luna Del Sur	4.60 6.45 9.10 27.45
Mendoza, Argentina. Concentrated, bramble, plum.	
Shiraz, The Manor, Nederburg	4.70 6.55 9.20 27.95
Western Cape, South Africa. Dark fruit, liquorice, vanilla.	
Rioja Crianza, Marques de Morano	5.10 7.15 10.20 30.45
Rioja, Spain. Oaked, dark fruit, complex.	
Vino Rosso, Passo Sardo	28.95
Sardinia, Italy. Ripe red, black fruits.	
MMM Macho Man Monastrel Jumilla, Casa Rojo	35.95
Murcia, Spain. Red fruits, rosemary & thyme.	
Côtes du Rhône, Les Abeilles Rouge, Jean-Luc Colombo	31.55
Rhône Valley, France. Red fruits, spice, silky.	

CHAMPAGNE

	125ml 750ml bottle
Taittinger Brut Réserve NV	51.00
Light, delicate, elegant, green fruit, citrus character.	
Taittinger Prestige Brut Rosé	57.00
Delicate salmon-pink colour, ripe, red-berry summer fruits.	
Taittinger Nocturne Sec NV	54.00
Sweeter in style, refreshing, ripe red apple, elegant richness.	
Louis Dornier et Fils Brut	8.55 48.00
Chardonnay, red Pinot grapes,	
Louis Dornier et Fils Brut Rosé	48.00
Summer-berry fruit aromas, citrus undertones.	
Veuve Clicquot Yellow Label Brut	71.00
Dry, rich, creamy style, biscuity flavours.	
Veuve Clicquot Brut Rosé	80.00
Luminous, fresh, pink, red fruits, dried fruits, biscuit notes.	

ANTICO

Dinner Menu. 5pm – 10pm

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	8.75
Bruschetta – ciabatta, cherry tomatoes, garlic, fresh basil, extra virgin olive oil <i>GFA, DFA, VGA</i>	4.95
Thai fishcake, spiced pineapple mayo	7.95
Ham hock & pistachio terrine, apple crisp, crostini, mustard dressing <i>GFA, DFA</i>	6.95
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>	13.95
Char-grilled ribeye steak 300g, tomato, pickled onion & radish, hand cut chips & peppercorn sauce <i>GFA, DFA</i>	27.95
Citrus fillet of salmon, broccoli, spinach, new potatoes, grilled courgette & pepper salsa <i>GFA</i>	17.95
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>	13.95
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, cayenne & tomato pearl barley risotto, smoked cashews, lemon & parsley dressing <i>VGA</i>	13.95
Bang Bang Noodle Salad	
Udon noodles, ginger, pak choi, carrot, Chinese leaves, spring onions, coriander, chilli & 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

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

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:	
Garlic, parsley mayo & sweet chilli dip <i>GFA</i>	3.40
Truffle oil and parmesan <i>GFA</i>	4.55
Buffalo and blue cheese <i>GFA</i>	3.95

Sunday Roast

Served every Sunday from noon – 10pm
Roast of the day, Yorkshire pudding, root vegetables, rosemary roasted potatoes, gravy 15.95

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

BEVERAGES

Cup of fresh ground coffee	cup	mug
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	
Chai latte	3.20	
	single	double
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	
<i>Hot beverages are made with semi skimmed or full fat milk.</i>		

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

Our products are made with ingredients that contain allergens. Please speak to our staff about your requirements before ordering. Although every care is taken to ensure dietaries are catered for, we cannot guarantee no cross contamination has taken place.

FORTIFIED WINE & BITTERS

Aperol	11%	3.50
Campari	25%	3.80
Martini Riserva Speciale Ambrato	18%	3.95
Martini Riserva Speciale Rubino	18%	3.95
Harveys Bristol Cream	17.5%	3.45
Dow's Fine Ruby Port	19%	3.75

RUM

Bumbu, Barbados	35%	4.30
Diplomatico Mantuano, Venezuela	40%	4.35
Diplomatico Planas, Venezuela	47%	4.35
Gosling's Black Seal, Bermuda	40%	3.85
Plantation 'Stiggins Fancy Pineapple Rum' Trinidad & Tobago	40%	4.30
Appleton Estate Signature Blend, Jamaica	40%	3.75
Bacardi Carta Blanca, Puerto Rico	37.5%	3.65
Bacardi Carta Negra, Puerto Rico	40%	3.85
Bacardi 4 year old, Puerto Rico	40%	3.90
Bacardi 8 year old, Puerto Rico	40%	4.25
Captain Morgan's Spiced, U.S. Virgin Isl.	35%	3.65
Havana 3 Year Old, Cuba	40%	3.75
Havana 7 Year Old, Cuba	40%	4.10
Kraken Dark Spiced, Trinidad & Tobago	40%	3.80
O.V.D., Guyana	40%	3.80
Ron Zacapa 23 Year Old, Guatemala	40%	5.90
Sailor Jerry, U.S. Virgin Isl.	40%	3.80
Wray & Nephew, Jamaica	63%	3.75

VODKA

Absolut Raspberri	40%	3.75
Arbikie Highland Estate	43%	5.10
Davna Bison Grass	40%	4.00
Davna Honey	38%	4.00
Grey Goose	40%	5.10
Grey Goose Flavours: Citron, Orange, Pear	40%	5.30
Finlandia	40%	3.75
Finlandia Flavours	40%	3.85
<i>Cranberry, Grapefruit, Lime</i>		
Reyka	40%	3.90

GIN

Bloom	40%	4.25
Bombay Sapphire	40%	3.90
Bosford Pink	37.5%	3.90
Botanist	46%	4.55
Caorunn	41.8%	4.25
Garden Shed Gin	45%	5.00
Hendrick's	41.4%	4.25
Hills & Harbour	40%	5.70
Isle of Harris	45%	4.95
Martin Millers	40%	3.90
Monkey 47	47%	5.45
Oxley	47%	5.35
Star of Bombay	47.5%	5.00
Plymouth	41.2%	4.55
Tanqueray	43.1%	4.10
Tanqueray 10	47.3%	5.25
Tanqueray Seville	41.3%	4.90
Edinburgh Gin	43%	4.00
Edinburgh Seaside	43%	4.80
Edinburgh Rhubarb & Ginger	40%	4.25

BLENDED WHISKY

Dewar's 12	43%	4.15
The Famous Grouse	40%	3.65
Jamesons	40%	3.80
Johnnie Walker Gold Label 18	40%	9.90
Monkey Shoulder	40%	4.00
Slane	40%	5.35

SCOTTISH MALTS

Auchentoshan 12	Region	ABV	
Glenkinchie 12	Lowland	40%	5.00
Springbank 10	Lowland	43%	4.55
Ardbeg 10	Campbeltown	46%	5.40
Bowmore 12	Islay	46%	4.50
Bruichladdich Classic	Islay	40%	5.10
Laphroaig 10	Islay	46%	5.50
Craigellachie 13	Speyside	46%	6.35
Glenfiddich 12	Speyside	40%	4.60
Macallan Gold	Speyside	40%	4.60
Aberfeldy 12	Highland	40%	5.25
Glenmorangie Original	Highland	40%	4.40
Highland Park 12	Orkney	40%	4.85
Highland Park 18	Orkney	43%	12.05
Talisker 10	Skye	45.8%	5.50

COGNAC

Calvados	ABV	
Courvoisier VS	40%	4.60
Courvoisier VSOP	40%	3.80
Courvoisier XO	40%	5.10
Martell XO	40%	15.05
	40%	14.35

TEQUILA

1800 Silver	ABV	
Aqua Riva Blanco	38%	4.30
Aqua Riva Reposado	38%	4.10
Patrón Silver	38%	4.25
Patrón XO Cafe	40%	5.40
Don Julio Blanco	35%	4.35
Don Julio Reposado	38%	5.00
	38%	5.00

U.S. BOURBON, WHISKEY & RYE

Eagle Rare	ABV	
Gentleman Jack	45%	4.60
Jack Daniel's	40%	4.85
Jack Daniel's Fire	40%	3.90
Jack Daniel's Honey	35%	4.10
Jack Daniel's Rye	35%	4.10
Jack Daniel's Rye	45%	5.90
Knob Creek	50%	4.55
Maker's Mark	45%	4.10
Ritterhouse Rye 100	50%	4.15
Sazerac Rye	45%	4.85
Woodford Reserve	43.2%	4.50
Woodford Reserve Rye	45.2%	6.10

LIQUEURS

Amaretto Disaronno	ABV	
Baileys	28%	3.85
Chambord	17%	4.25
Cointreau	16.5%	3.85
Drambuie	40%	3.85
Edinburgh Raspberry	40%	4.00
Edinburgh Elderflower	20%	4.10
Edinburgh Rhubarb & Ginger	20%	4.10
Glayva	20%	4.10
Kahlúa	35%	3.80
Luxardo Limoncello	20%	3.80
Luxardo White Sambuca	27%	3.80
St Germain	38%	4.05
Southern Comfort	20%	3.75
Southern Comfort Black	35%	3.75
Tia Maria	40%	4.35
	20%	3.75

*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.*