

# ANTICO

## 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
Im Bru / Sugar Free Im Bru 330ml	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
Schwepes Original Tonic/Slimline Tonic 125ml	1.90

## LOW ALCOHOL BEER

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 Gemany	0.05%	3.70

## BOTTLED

Williams Joker IPA Scotland 500ml	5.0%	5.55
Lefe Blonde Belgium 330ml	6.6%	5.45
Erdinger Weissbier Germany 500ml	5.3%	5.80
Peroni Nastro Azzurro Italy 330ml	5.1%	4.60
Budweiser U.S.A. 330ml	4.8%	4.65
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

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

<b>White</b> 125ml   175ml   250ml   750ml bottle	
Muscat	4.20   5.80   8.35   24.95
Torres Natureo, Catalunya, Spain, 0.5%	
Fresh, floral, peach.	
<b>Red</b>	
Syrah	4.20   5.80   8.35   24.95
Torres Natureo, Catalunya, Spain, 0.5%	
Pomegranate, cherry, vanilla.	
<b>Rosé</b>	
Syrah-Cabernet Sauvignon	4.20   5.80   8.35   24.95
Torres Natureo, Catalunya, Spain, 0.5%	
Strawberry, raspbery, cream.	

## Sparkling

Cava	23.00
Codorniu, La Mancha, Spain, 0.5%	
Rich, tropical, citrus.	

## WHITE WINE

Chenin Blanc, Cullinan View 125ml   175ml   250ml   750ml bottle	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

Prosecco, Extra Dry, Il Baco da Seta 125ml   750ml bottle	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

Tempranillo Rosé, Panuelo 125ml   175ml   250ml   750ml bottle	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.	
<b>RED WINE</b> 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.	

## COGNAC

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

## CHAMPAGNE

Taittinger Brut Réserve NV 125ml   750ml bottle	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.	

## SCOTTISH MALTS

Auchentoshan 12 Lowland 40%	5.00
Glenkinchie 12 Lowland 43%	4.55
Springbank 10 Campbeltown 46%	5.40
Ardbeg 10 Islay 46%	4.50
Bowmore 12 Islay 40%	5.10
Bruichladdich Classic Islay 46%	5.50
Laphroaig 10 Islay 40%	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

## TEQUILA

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

## U.S. BOURBON, WHISKEY & RYE

Eagle Rare ABV 45%	4.60
Gentleman Jack 40%	4.85
Jack Daniel's 40%	3.90
Jack Daniel's Fire 35%	4.10
Jack Daniel's Honey 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 28%	3.85
Baileys 17%	4.25
Chambord 16.5%	3.85
Cointreau 40%	3.85
Drambuie 40%	4.00
Edinburgh Raspberry 20%	4.10
Edinburgh Elderflower 20%	4.10
Edinburgh Rhubarb & Ginger 20%	4.10
Glayva 35%	4.10
Kahlúa 20%	3.80
Luxardo Limoncello 27%	3.80
Luxardo White Sambuca 38%	4.05
St Germain 20%	3.75
Southern Comfort 35%	3.75
Tia Maria 20%	3.75

## FORTIFIED WINE & BITTERS

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

## RUM

Bumbu, Barbados ABV 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 ABV 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
Cranberry, Grapefruit, Lime	
Reyka 40%	3.90

## GIN

Bloom ABV 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 ABV 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

# 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, 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*

### 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

## All Day Menu. Noon – 5pm

### SMALL DISHES

Soup of the day with toasted sourdough *GFA, DFA, VGA* 4.55

Baked camembert to share, pineapple chilli jam & ciabatta *GFA* 14.75

Crispy squid rings, green onions, chillies, hot sweet & sour plum dip *GFA, DFA* 7.95

Korean Wings  
Sesame, ginger, soy, garlic, lime, chilli & gochujang

Chicken 6.95

Cauliflower, *VGA* 5.95

Scottish mussels, nduja, & tomato, toasted sourdough *GFA, DFA* 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 *GFA, DFA, VGA* 4.95

Ham hock & pistachio terrine, apple crisp, crostini, mustard dressing *GFA, DFA* 6.95

Nachos, cheese, guacamole, pico de gallo, jalapeños, salsa, coriander & lime sour cream *GFA, DFA* 7.95/12.95

Add pulled Cajun turkey *GFA* 3.95

Add spicy bean chilli *GFA* 2.95

### SIDES

Marinated olives *GFA, DFA, VGA* 2.95

Garlic bread *GFA* 2.95

Nduja mac 'n' cheese 6.95

Salt & vinegar onion rings 3.45

Hand cut chips with:

Garlic, parsley mayo & sweet chilli dip *GFA* 3.40

Truffle oil and parmesan *GFA* 4.55

Buffalo and blue cheese *GFA* 3.95

## Sunday Roast

### Served every Sunday from noon – 8pm

Roast beef, Yorkshire pudding, peas, carrots, duck fat roasted potatoes, gravy 15.95

### TACOS

Sticky maple pork belly, Chinese leaves, pickled red onion *DFA* 14.95

Salt & pepper scallops, Chinese leaves, bam bam jam 17.95

Smoked tofu & five bean chilli, plantain crisps, shredded iceberg slaw *VGA, DFA* 14.95

*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.*

*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.*

## MAINS

Battered haddock, hand cut chips, minted mushy peas & chunky tartare sauce *GFA* 12.95

Char-grilled ribeye steak 300g, tomato, pickled onion & radish, hand cut chips & peppercorn sauce *GFA, DFA* 27.95

Burrito bowl salad: Five bean chilli, steamed rice, sweetcorn, lettuce, pico de gallo, jalapeño & coriander dressing in a tortilla bowl *GFA, VGA, DFA* 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 *GFA, DFA*  
Half 22.95 Whole 39.95

Chicken, pepper and onion fajita, cheese, sour cream, guacamole & salsa *GFA, DFA* 12.95

Aberdeen Angus steak burger, smoked streaky bacon, cheddar, smoky BBQ sauce, tomato, lettuce, jalapeño & corn slaw, hand cut chips *GFA* 13.95

Charred broccoli, smoked cashews, cayenne & tomato pearl barley risotto, lemon & parsley dressing *VGA* 12.95

### Bang Bang Noodle Salad

Udon noodles, ginger, pak choi, carrot, Chinese leaves, spring onions, coriander, chilli with peanut, lime & sesame dressing *DFA* 9.95

Add chicken *GFA, DFA* 4.35

Add sweetcorn & tofu fritters *VGA, DFA* 2.55

Pulled Cajun turkey, mozzarella, & ranch dressing wrap, salad and slaw *GFA* 8.95

Philly cheesesteak - seared steak strips, peppers, onion & cheddar cheese on a soft baguette, salad and slaw *GFA, DFA* 11.55

**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 *GFA, VGA* 6.95

Vanilla cheesecake, charred pineapple, coconut & rum sauce 6.95

*The above are served with vanilla ice cream,*

*vegan vanilla ice cream or Chantilly cream*

Mull of Kintyre cheddar, aged brie, gorgonzola, oatcakes, candied chillies, peach chutney *GFA* 9.95

**BEVERAGES**

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

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

*Hot beverages are made with semi skimmed or full fat milk.*

## 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