

Antico on the Terrace

COCKTAILS

Aperol Spritz	
<i>Aperol, prosecco & soda</i>	7.95
Cucumber Cooler #3	
<i>Absolut pears vodka, cucumber, Elderflower Edinburgh Gin liqueur, lemon & soda</i>	7.95
Frozen Strawberry Daiquiri	
<i>Bacardi Carta Blanca rum, strawberries & lime</i>	7.95
It's Summer Somewhere	
<i>Coconut liqueur, peach schnapps, pineapple, cranberry & lime</i>	7.95
Sherbet Fizz	
<i>Bombay Sapphire gin, Chambord, lemon, sugar topped with prosecco</i>	8.55
Pornstar Martini	
<i>Finlandia vodka, Passoa, lemon, vanilla syrup, Pineapple juice, egg white & prosecco</i>	7.95
Antico Iced Tea	
<i>Bacardi Carta Negra, passionfruit syrup, lemon iced tea, lime juice, raspberries, mint</i>	8.25
Rhubarb Blush	
<i>Bombay Sapphire, Edinburgh Gin Rhubarb and Ginger liqueur, raspberries & prosecco</i>	8.25
<i>Classic cocktails are available on requests</i>	
Soft Drinks	
Strathmore Mineral Water <i>Still or sparkling 330ml</i>	2.75
San Pellegrino Mineral Water <i>Still or sparkling 750ml</i>	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 <i>Orange/ Lemon 330ml</i>	3.45
Tonic	
Fever-Tree: <i>Original, Light Tonic, Mediterranean, Elderflower 200ml</i>	3.05
Schweppes <i>Original Tonic/Slimline Tonic 125ml</i>	1.90
Low Alcohol Beer	
Erdinger Alkohol Frei <i>Germany 500ml 0.5%</i>	5.60
Peroni Libera <i>Italy 0.0%</i>	4.50
San Miguel <i>Spain 330ml 0.0%</i>	4.50
Kopparberg <i>Strawberry & Lime Cider Sweden 500ml 0.0%</i>	5.75
Becks Blue <i>Germany 0.05%</i>	3.70
Draught Beer & cider	ABV
Coors Light 4.2%	4.80
Peroni Nastro Azzurro 5.1%	5.95
Guinness 4.1%	4.80
Blue Moon 5.4%	5.95
Aspall Cyder 5.5%	5.40

BOTTLED ABV

Williams Joker IPA 500ml 5.0%	5.55
Corona Extra 330ml 4.5%	4.65
Rekorderlig: 500ml	
- Strawberry & Lime 4.0%	5.85
- Wild Berries 4.0%	5.85
Magners Cider 568ml 4.5%	5.85
GIN	ABV
Bombay Sapphire 40%	3.90
Bosford Pink 37.5%	3.90
Isle of Harris 45%	4.95
Tanqueray 43.1%	4.10
Edinburgh Gin 43%	4.00
Edinburgh Seaside 43%	4.80
Edinburgh Rhubarb & Ginger 40%	4.25
VODKA	ABV
Absolut Raspberri 40%	3.75
Absolut Citron 40%	3.75
Absolut Pear 40%	3.75
Grey Goose 40%	5.10
Finlandia 40%	3.75
BLENDED WHISKY	ABV
Jamesons 40%	3.80
Monkey Shoulder 40%	4.00
RUM	ABV
Bacardi Carta Blanca, Puerto Rico 37.5%	3.65
Bacardi Carta Negra, Puerto Rico 40%	3.85
Havana 3 Year Old, Cuba 40%	3.75
Havana 7 Year Old, Cuba 40%	4.10
Kraken Dark Spiced, Trinidad & Tobago 40%	3.80
Sailor Jerry, U.S. Virgin Isl. 40%	3.80
TEQUILA	ABV
Olmecca Blanco 38%	4.45
Don Julio Blanco 38%	6.05
Don Julio Reposado 38%	6.05
Patrón XO Cafe 35%	4.35
Tequila Rose	4.15
U.S. BOURBON,WHISKEY	ABV
Jack Daniel's 40%	3.90
Knob Creek 50%	4.55
Woodford Reserve 43.2%	4.50
LIQUEURS	ABV
Aperol 11%	3.50
Baileys 17%	4.25
Chambord 16.5%	3.85
Edinburgh Elderflower 20%	4.10
Edinburgh Rhubarb & Ginger 20%	4.10
Passoa 17%	3.60
Malibu 21%	3.60

SCOTTISH MALTS

Bruichladdich Classic 46%	ABV	5.50
Laphroaig 10 40%		5.50
Glenfiddich 12 40%		4.60
Macallan Gold 40%		4.60
CHAMPAGNE	125ml/ Bottle	
Taittinger Brut Réserve NV		51.00
<i>Light, delicate, elegant, green fruit, citrus character.</i>		
Taittinger Prestige Brut Rosé		57.00
<i>Delicate salmon-pink colour, ripe, red-berry summer fruits.</i>		
Louis Dornier et Fils Brut	8.55 48.00	
<i>Chardonnay, red Pinot grapes,</i>		
Louis Dornier et Fils Brut Rosé		48.00
<i>Summer- berry fruit aromas, citrus undertones.</i>		
Veuve Clicquot Yellow Label Brut		71.00
<i>Dry, rich, creamy style, biscuity flavours.</i>		
Veuve Clicquot Brut Rosé		80.00
<i>Luminous. fresh, pink, red fruits, dried fruits, biscuit notes.</i>		
WHITE WINE	125ml 175ml 250ml Bottle	
Chenin Blanc, Cullinan View	3.95 5.55 7.75 22.55	
<i>Robertson, South Africa. Exotic, full, fresh.</i>		
Chardonnay, Between Thorns	4.35 5.95 8.65 25.95	
<i>South-Eastern Australia. Crisp, unoaked, nectarine.</i>		
Trebbiano-Pinot Grigio, Borsari	4.50 6.25 8.85 26.45	
<i>Veneto, Italy. Fresh, citrus, apple.</i>		
Sauvignon Blanc, Southern Rivers	5.15 7.20 10.20 30.45	
<i>East Coast, New Zealand. Vibrant, refreshing, exotic.</i>		
RED WINE	125ml 175ml 250ml Bottle	
Merlot, Altoritas	3.95 5.55 7.75 22.55	
<i>Central Valley, Chile. Soft, juicy, easy.</i>		
Malbec, Luna Del Sur	4.60 6.45 9.10 27.45	
<i>Mendoza, Argentina. Concentrated, bramble, plum.</i>		
Shiraz, The Manor, Nederburg	4.60 6.45 9.05 27.45	
<i>Western Cape, South Africa. Dark fruit, liquorice, vanilla.</i>		
Rioja Crianza, Marques de Morano	5.10 7.15 10.20 30.45	
<i>Rioja, Spain. Oaked, dark fruit, complex.</i>		
ROSÉ WINE	125ml 175ml 250ml Bottle	
Pinot Grigio Rose, Parini	4.50 6.45 9.15 26.95	
<i>Venezia, Italy. Dry, light, crisp.</i>		
White Zinfandel, Wicked Lady	4.75 6.60 9.40 28.45	
<i>California, USA. Medium-sweet, strawberry, lush.</i>		
SPARKLING	125ml/ Bottle	
Cava Brut, Dry, Rondel		25.95
<i>Catalunya, Spain. Citrus, green fruit.</i>		
Prosecco, Extra Dry, Il Baco da Seta	5.95 29.95	
<i>Veneto Italy. Lively, zesty, light.</i>		

Antico on the Terrace

All Day Menu. Noon – 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
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 *GFA* 13.95

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

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

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

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

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

Cakes

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

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.

Non-Alcoholic 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

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.