

# ANTICO

## BREAKFAST MENU SERVED FROM 9AM TO NOON

### BREAKFAST MENU

#### FULL BREAKFAST

##### Full Scottish breakfast

Bacon, pork sausage, fried egg, haggis, black pudding, tomato, flat cap mushroom, potato scone, spicy fried potatoes **DF** 9.95

##### Vegetarian breakfast

Sausages, fried egg, haggis, tomato, flat cap mushroom, spiced bean ragu, potato scone, spicy fried potatoes **V** 9.95

##### Vegan breakfast

Herbed tofu, haggis, potato scone, avocado, tomato, spiced bean ragu, flat cap mushroom, spicy fried potatoes **VG** 10.95

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

#### Bubbles & Breakfast

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

Prosecco Breakfast 15.45

Champagne Breakfast 18.45

#### WEE BREAKFAST

##### Wee Scots' breakfast

Bacon, pork sausage, fried egg, flat cap mushroom and potato scone **DF** 6.30

##### Wee vegetarian breakfast

Vegetarian sausages, fried egg, vegetarian haggis, flat cap mushroom and potato scone **V** 6.30

##### Wee Vegan breakfast

Herbed tofu, haggis, avocado, flat cap mushroom and potato scone **VG** 7.25

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

#### Filled breakfast roll:

Choose from any of our full Scottish, vegetarian and vegan breakfast items

1 filling 3.80

2 fillings 4.30

3 fillings 4.80

4 fillings 5.30

#### Breakfast ciabatta

Bacon, pork sausage, fried egg, cheese and potato scone 6.30

#### Antico Eggs

Eggs cooked your way with wholemeal toast 6.95

#### Huevos ranchero's

Peppers, onion, pico-di-gallo, black beans, cheese, poached eggs and toasted tortilla **V** 7.95

#### Avocado & eggs

Avocado smash on granary toast with poached eggs, black sesame, crumbled feta, parsley, mint and olive oil **V** 8.95

#### French toast

Thick cut brioche French toast with bacon and maple syrup 7.95

#### Granola

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

### BEVERAGES, SWEETS and CAKES

#### Hot Drinks

Cup of fresh ground coffee	reg / large	2.55 / 3.00
Cappuccino		2.60 / 3.10
Toffee crunch cappuccino		2.80 / 3.25
Americano		2.60 / 3.10
Flat white		2.60 / 3.10
Espresso		2.10 / 2.45
Macchiato		2.20 / 2.55
Café latte		2.75
Flavoured latte: Vanilla, caramel, hazelnut, gingerbread		3.00
Iced latte: Vanilla, caramel, hazelnut or mocha		3.00
Liqueur coffee		4.45
Hot chocolate		2.55
Hot chocolate with cookie & marshmallows		2.95
Liqueur hot chocolate		4.15
Mocha		2.75
Extra shot of espresso		0.95
Tea: Blended, herbal or fruit		2.30
Fresh mint tea		2.30
Chai latte		3.00

Hot beverages are made with semi skimmed or full fat.  
Add soya milk 30p

#### Sweets

Sticky toffee pudding with butterscotch sauce <b>V</b>	6.45*
Chocolate brownie <b>V</b>	6.45*

*\*The above are served with vanilla ice cream or Chantilly cream*

Peanut butter chocolate chip cookie bar, vanilla ice cream **VG, GF** 6.45

Nut sundae chocolate ice cream, strawberries, berry compote, roasted chopped hazelnuts **VG, GF** 6.45

Lemon and amaretti cheesecake with raspberry sorbet **VG** 6.45

Mull of Kintyre, aged Brie, blue cheese, oatcakes, apple & date chutney 9.75

#### Cakes

Caramel shortcake <b>V</b>	1.95
Cake selection, see your server for today's selection	2.95
Plain croissant	2.65
Pain au chocolat	2.70
Cinnamon and raisin swirl	2.95
Fruit scone with jam and cream	2.35

**V – Vegetarian GF – Gluten free DF – Dairy free VG – Vegan**

Please let us know if you have any allergies, as not all ingredients are listed on the menu descriptions.

*A 10% discretionary service charge will be added to your bill for parties of six or more.*

*The service charge will be going to all staff.*

*Card payments only please.*

*All prices are inclusive of VAT at the standard rate*

*Navigation to the toilet must be done with caution of other guests.  
Smoking and vaping on the outside of our building will not be permitted,  
there is a designated smoking area on our outside rear terrace.*

## LUNCH MENU SERVED FROM NOON TO 5PM

### LUNCH MENU

#### Small Dishes

Soup of the day with house bread <b>VG</b>	4.25
Crispy squid rings on Thai salad with sweet and sour plum sauce	6.25
Southern fried chicken goujons with BBQ sauce <b>DF</b>	6.35
White wine mussels, cream, garlic and parsley	8.95
Shellfish and smoked bacon chowder with house bread	6.45
Bruschetta – ciabatta with cherry tomatoes, garlic and fresh basil, drizzled with extra virgin olive oil <b>VG, DF</b>	4.15
Buffalo cauliflower wings with chive mayo <b>VG, DF</b>	5.95
Duck liver pate, char grilled house bread, red pepper and orange marmalade	6.95
Nachos, cheese, guacamole, pico di gallo, jalapeños, coriander and lime sour cream	7.35/12.95
Add pulled Cajun turkey	3.95
Add spicy bean chilli	2.95

#### Mains

Battered haddock, hand cut chips, mushy peas and tartare sauce	12.95
Char-grilled marinated sirloin steak with hand cut chips, mixed leaf salad and chimichurri dip <b>DF</b>	24.95
Burrito bowl salad: Five bean chili, steamed rice, sweet corn, lettuce jalapeño and coriander dressing and pico di gallo <b>VG</b>	13.95
Sliders: Beef, brie and chilli jam, pulled lamb with mint and capers, crispy fish fillet with tartare sauce and hand cut chips	14.95
Chicken, pepper and onion fajita, with cheese, sour cream, guacamole, and salsa	11.95
Steak burger, smoked bacon, cheddar, pickle, burger sauce, tomato, lettuce, hand cut chips	11.45
Gnocchi, mushroom, spinach, cream, parmesan and truffle oil	10.95
Pulled Cajun turkey, mozzarella, leaves and ranch dressing wrap, salad and slaw	7.95
Philly cheese steak - seared steak strips, peppers, onion and cheddar cheese on a soft baguette with salad and slaw	10.25
Avocado, quinoa, roast sweet potato, sunflower seeds, spinach and mixed leaves sundried tomato dressing <b>VG</b>	12.95
Add Chicken.	4.35
Add Lemon, coriander and chick pea cake <b>VG</b>	2.55
Sea bass on broccoli, new potatoes, pesto garlic, chili, grilled courgette & pepper salsa <b>GF</b>	16.95
Applewood smoked cheddar, garlic mayo, tomatoes, char-grilled Mediterranean vegetables on ciabatta with salad & slaw <b>V, DF</b>	8.75
<b>Sides</b>	
Hand cut chips with: Garlic, parsley mayo & sweet chilli dip <b>V, DF</b>	3.40
Truffle oil and parmesan	3.95
Buffalo and blue cheese <b>V</b>	3.95
Thai shrimp crackers with homemade chilli jam <b>DF</b>	3.20
Marinated olives <b>VG</b>	3.45
Garlic bread <b>V</b>	2.50

## COCKTAILS

**Aperol Spritz**  
*Aperol, Prosecco & soda.* 6.95

**Bellini**  
*Choose from strawberries or raspberries, topped up with Prosecco.* 6.95

**Capsized**  
*Bacardi 4 year old rum, caramel, ginger beer, apple & lime.* 7.45

**Cucumber Cooler #2**  
*Finlandia Grapefruit vodka, cucumber, St Germain elderflower liqueur, lemon & soda.* 7.05

**Frozen Strawberry Daiquiri**  
*Bacardi Carta Blanca rum, strawberries & lime.* 7.45

**The New “Normal”**  
*Malibu, peach schnapps, pineapple, cranberry & lime.* 7.45

**Lava Lamp**  
*Finlandia vodka, Absolut Cherry vodka, cranberry, grenadine, strawberries & lemonade.* 7.45

**Old Fashioned**  
*Choose from Woodford Reserve bourbon, Bacardi 8 year old rum or Aberfeldy 12 year old malt whisky. Stirred down with demerara sugar and bitters.* 7.95

**Pornstar Martini**  
*Finlandia vodka, Passoa, lemon, vanilla syrup, egg white & Prosecco.* 7.45

**Rhubarb Blush**  
*Bombay Sapphire, Edinburgh Gin Rhubarb and Ginger liqueur, raspberries & Prosecco.* 7.45

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

## SHOOTERS

B52 4.20  
Jägerbomb 5.10  
Jammy Doughnut 4.20  
Skittlebomb 5.10  
Chilled Jack Daniel’s Tennessee Fire 3.80  
Chilled Patrón XO Cafe Tequila 4.10

## Non-Alcoholic MOCKTAILS

**Apple Virgin Mojito**  
*Apple juice, mint and lime, topped with ginger ale.* 3.95

**Nectar**  
*Apple juice, raspberries & passion fruit.* 3.95

**Passion Punch**  
*Passion fruit, orange & cranberry juice.* 3.95

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

## LOW ALCOHOL BEER

Beck’s Blue *Germany 275ml 0.05%* 3.55  
Erdinger Alkohol Frei *Germany 500ml 0.5%* 5.40  
San Miguel *Spain 330ml 0.0%* 4.30  
Kopparberg *Sweden 500ml 0.0%* 5.55  
*Strawberry & Lime Cider*

## SOFT DRINKS

Strathmore Mineral Water 330ml 2.55  
*Still or sparkling*  
San Pellegrino Mineral Water 750ml 4.95  
*Still or sparkling*  
Appletiser 275ml 2.85  
Coca-Cola 200ml 2.70  
Diet Coke 200ml 2.50  
Coke Zero 330ml 2.85  
Fanta Orange 330ml 2.85  
Fentimans 275ml 3.35  
*Rose lemonade/ Cherry cola*  
Ginger Beer 200ml 2.50  
Irn Bru / Sugar Free Irn Bru 330ml 2.85  
J2O 275ml 2.85  
*Orange & passion fruit/ Apple & mango*  
Red Bull 250ml 4.05  
San Pellegrino Fruit Beverages 330ml 3.35  
*Orange/ Lemon*

## Tonic

Fever-Tree 125ml | 175ml | 250ml | 750ml bottle  
*Original Tonic /Aromatic/ Mediterranean/ Elderflower* 2.95  
*200ml*  
*Light Tonic 200ml* 2.80  
Schweppes  
*Original Tonic 125ml* 1.80  
*Slimline Tonic 125ml* 1.70

**WHITE WINE** 125ml | 175ml | 250ml | 750ml bottle

Chenin Blanc, Cullinan View 3.70 | 5.20 | 7.35 | 21.90  
Robertson, South Africa. *Exotic, full, fresh.*

Chardonnay, Between Thorns 4.10 | 5.70 | 8.00 | 24.55  
South-Eastern Australia. *Crisp, unoaked, nectarine.*

Sauvignon Blanc, Casa Vista 4.30 | 6.00 | 8.55 | 25.45  
Central Valley, Chile. *Creamy, zesty, tropical.*

Trebbiano-Pinot Grigio, Borsari 4.30 | 6.00 | 8.55 | 25.45  
Veneto, Italy. *Fresh, citrus, apple.*

Picpoul de Pinet, Petite Ronde 4.70 | 6.60 | 9.35 | 28.45  
Languedoc-Roussillon, France. *Light, zesty and crisp.*

Sauvignon Blanc, Southern Rivers 4.95 | 6.95 | 9.90 | 29.95  
East Coast, New Zealand. *Vibrant, refreshing, exotic.*

El Gordo del Circo Verdejo, Casa Rojo 34.95  
Castilla y Leon, Spain. *Grapefruit, ripe pineapple, lime..*

Vinho Verde, Arca Nova 27.95  
Minho, Portugal. *Subtle sparkle, green apple, light.*

Albariño, Pulpo 33.95  
Rías Baixas, Spain. *Peach, apricots and white flowers.*

## SPARKLING

125ml | 750ml bottle  
Prosecco, Extra Dry, Il Baco da Seta 5.55 | 29.95  
Veneto Italy. *Lively, zesty, light.*

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 3.85 | 5.25 | 7.45 | 22.80  
La Mancha, Spain. *Dry, red berries, lemon.*

Pinot Grigio Rose, Antonio Rubini 4.40 | 6.20 | 8.85 | 26.60  
Veneto, Italy. *Dry, light, crisp.*

White Zinfandel, Wicked Lady 4.50 | 6.30 | 9.00 | 26.95  
California, USA. *Medium-sweet, strawberry, lush.*

## RED WINE

125ml | 175ml | 250ml | 750ml bottle  
Merlot, Altoritas 3.70 | 5.20 | 7.35 | 21.90  
Central Valley, Chile. *Soft, juicy, easy.*

Cabernet Sauvignon, Son Excellence 4.30 | 6.05 | 8.70 | 25.30  
Languedoc-Roussillon, France.  
*Fruity, blackcurrant, green pepper*

Pinot Noir, Daciana 4.30 | 6.00 | 8.55 | 25.45  
Banat, Romania. *Light, forest fruits, refreshing.*

Malbec, Luna Del Sur 4.35 | 6.10 | 8.70 | 26.40  
Mendoza, Argentina. *Concentrated, bramble, plum.*

Shiraz, The Manor, Nederburg 4.40 | 6.20 | 8.85 | 26.70  
Western Cape, South Africa. *Dark fruit, liquorice, vanilla.*

Rioja Crianza, Marques de Morano 4.95 | 7.00 | 9.95 | 29.95  
Rioja, Spain. *Oaked, dark fruit, complex.*

Vino Rosso, Passo Sardo 27.95  
Sardinia, Italy. *Ripe red, black fruits.*

MMM Macho Man Monastrel Jumilla, Casa Rojo 35.95  
Murcia, Spain. *Red fruits, rosemary and thyme.*

Côtes du Rhône, Les Abeilles Rouge, Jean-Luc Colombo 30.15  
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 7.55 | 46.00  
*Chardonnay, red Pinot grapes,*

Louis Dornier et Fils Brut Rosé 7.85 | 48.00  
*Summer- berry fruit aromas, citrus undertones.*

Veuve Clicquot Yellow Label Brut 71.00  
*Dry, rich, creamy styl, biscuity flavours.*

Veuve Clicquot Brut Rosé 80.00  
*Luminous. fresh, pink, red fruits, dried fruits, biscuit notes.*

## FORTIFIED WINE & BITTERS

ABV  
Aperol 11% 3.25  
Campari 25% 3.65  
Martini Riserva Speciale Ambrato 18% 3.80  
Martini Riserva Speciale Rubino 18% 3.80  
Harveys Bristol Cream 17.5% 3.30  
Dow’s Fine Ruby Port 19% 3.60

## RUM & CACHAÇA

ABV  
Bumbu, Barbados 35% 4.05  
Diplomatico Mantuano, Venezuela 40% 4.15  
Diplomatico Planas, Venezuela 47% 4.15  
Gosling’s Black Seal, Bermuda 40% 3.60

Trinidad & Tobago 40% 4.05  
Appleton Estate Signature Blend, Jamaica 40% 3.50  
Bacardi Carta Blanca, Puerto Rico 37.5% 3.40  
Bacardi Carta Negra, Puerto Rico 40% 3.60  
Bacardi 4 year old, Puerto Rico 40% 3.65  
Bacardi 8 year old, Puerto Rico 40% 4.00  
Captain Morgan’s Spiced, U.S. Virgin Isl. 35% 3.40  
Havana 3 Year Old, Cuba 40% 3.50  
Havana 7 Year Old, Cuba 40% 3.90  
Kraken Dark Spiced, Trinidad & Tobago 40% 3.55  
O.V.D., Guyana 40% 3.55  
Plantation 2001, Jamaica 42% 4.60  
Ron Zacapa 23 Year Old, Guatemala 40% 5.65  
Sailor Jerry, U.S. Virgin Isl. 40% 3.55  
Wray & Nephew, Jamaica 63% 3.50

## VODKA

ABV  
Absolut Raspberri 40% 3.50  
Arbikie Highland Estate 43% 4.90  
Davna Bison Grass 40% 3.75  
Davna Honey 38% 3.75  
Grey Goose 40% 4.85  
Grey Goose Flavours: Citron, Orange, Pear 40% 5.05  
Finlandia 40% 3.50  
Finlandia Flavours 40% 3.60  
*Cranberry, Grapefruit, Lime*  
Reyka 40% 3.65

## GIN

ABV  
Bloom 40% 4.00  
Bombay Sapphire 40% 3.65  
Bosford Pink 37.5% 3.65  
Botanist 46% 4.30  
Caorunn 41.8% 4.00  
Garden Shed Gin 45% 4.75  
Hendrick’s 41.4% 4.00  
Hills & Harbour 40% 5.45  
Isle of Harris 45% 4.70  
Martin Millers 40% 3.65  
Monkey 47 47% 5.20  
Oxley 47% 5.10  
Star of Bombay 47.5% 4.75  
Plymouth 41.2% 3.50  
Tanqueray 43.1% 3.85  
Tanqueray 10 47.3% 5.00  
Tanqueray Saville 41.3% 4.75  
Edinburgh Gin 43% 3.75  
Edinburgh Seaside 43% 4.55  
Edinburgh Rhubarb & Ginger 40% 4.00

## SCOTTISH MALTS

Region ABV  
Auchentoshan 12 Lowland 40% 4.75  
Glenkinchie 12 Lowland 43% 4.30  
Springbank 10 Campbeltown 46% 5.15  
Ardbeg 10 Islay 46% 4.25  
Bowmore 12 Islay 40% 4.95  
Bruichladdich Classic Islay 46% 5.25  
Laphroaig 10 Islay 40% 5.25  
Octomore 06.1 Islay 57% 19.50  
Craigellachie 13 Speyside 46% 6.10  
Glenfiddich 12 Speyside 40% 4.35  
Macallan Gold Speyside 40% 4.35  
Aberfeldy 12 Highland 40% 5.00  
Glenmorangie Original Highland 40% 4.15  
Highland Park 12 Orkney 40% 4.60  
Highland Park 18 Orkney 43% 11.80  
Talisker 10 Skye 45.8% 5.25

## BLENDED WHISKY

ABV  
Dewar’s 12 43% 3.90  
The Famous Grouse 40% 3.40  
Jamesons 40% 3.55  
Johnnie Walker Gold Label 18 40% 9.65  
Monkey Shoulder 40% 3.75  
Slane 40% 5.10

## COGNAC

ABV  
Calvados 40% 4.40  
Courvoisier VS 40% 3.60  
Courvoisier VSOP 40% 4.85  
Courvoisier XO 40% 15.20  
Martell XO 40% 14.10

## TEQUILA & MEZCAL

ABV  
1800 Silver 38% 4.35  
Aqua Riva Blanco 38% 4.05  
Aqua Riva Reposado 38% 4.20  
Patrón Silver 40% 5.25  
Patrón XO Cafe 35% 4.10  
Del Maguey Crema de Mezcal 40% 4.90  
Del Maguey Vida de Mezcal 42% 4.90

## U.S. BOURBON, WHISKEY & RYE

ABV  
Eagle Rare 45% 4.60  
Gentleman Jack 40% 4.60  
Jack Daniel’s 40% 3.65  
Jack Daniel’s Fire 35% 3.80  
Jack Daniel’s Honey 35% 3.75  
Jack Daniel’s Rye 45% 5.65  
Knob Creek 50% 4.30  
Maker’s Mark 45% 3.90  
Ritterhouse Rye 100 50% 4.10  
Sazerac Rye 45% 4.80  
Woodford Reserve 43.2% 4.25  
Woodford Reserve Rye 45.2% 5.95

## LIQUEURS

ABV  
Amaretto Disaronno 28% 3.50  
Baileys 17% 4.00  
Chambord 16.5% 3.60  
Cointreau 40% 3.60  
Drambuie 40% 3.75  
Edinburgh Raspberry 20% 3.90  
Edinburgh Elderflower 20% 3.90  
Edinburgh Rhubarb & Ginger 20% 3.90  
Glayva 35% 3.85  
Kahlúa 20% 3.55  
Luxardo Limoncello 27% 3.55  
Luxardo White Sambuca 38% 3.80  
St Germain 20% 3.50  
Southern Comfort 35% 3.50  
Southern Comfort Black 40% 4.10  
Tia Maria 20% 3.50

## Draught Beer & cider

ABV  
West 4 Craft Lager Scotland 4.0% 4.95  
Coors Light U.S.A. 4.2% 4.60  
San Miguel Spain 5.0% 5.65  
Peroni Nastro Azzurro Italy 5.1% 5.85  
Belhaven Best Scotland 3.2% 4.30  
Guinness Ireland 4.1% 4.60  
Innis & Gunn IPA Scotland 4.2% 5.60  
Blue Moon U.S.A. 5.4% 5.75  
Aspall Cyder England 5.5% 5.20

## BOTTLED ABV

Williams Joker IPA Scotland 500ml 5.0% 5.45  
Leffe Blonde Belgium 330ml 6.6% 5.35  
Erdinger Weissbier Germany 500ml 5.3% 5.70  
Peroni Nastro Azzurro Italy 330ml 5.1% 4.50  
Peroni Gluten Free Italy 330ml 5.1% 4.90  
Budweiser U.S.A. 330ml 4.8% 4.45  
Corona Extra Mexico 330ml 4.5% 4.45  
Crabbie’s Ginger Beer U.K. 500ml 4.0% 5.70  
Rekorderlig Sweden 500ml  
- Strawberry & Lime 4.0% 5.70  
- Wild Berries 4.0% 5.70  
- Pear 4.5% 5.70  
Magners Cider Ireland 568ml 4.5% 5.70

*All prices are inclusive of V.A.T at the current rate.*

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