

# ANTICO

## Small Dishes

Soup of the day with house bread <i>VG, GFA</i>	4.25
Crispy squid rings on Thai salad with sweet and sour plum sauce <i>GFA</i>	7.95
Southern fried chicken goujons with BBQ sauce <i>DF</i>	6.35
White wine mussels, cream, garlic and parsley <i>GFA</i>	8.95
Shellfish and smoked bacon chowder with house bread	6.95
Bruschetta – ciabatta with cherry tomatoes, garlic and fresh basil, drizzled with extra virgin olive oil <i>VG, DF, GFA</i>	4.15
Buffalo cauliflower wings with chive mayo <i>VG, DF</i>	5.95
Duck liver pate, char grilled house bread, red pepper and orange marmalade <i>GFA</i>	6.95
Nachos, cheese, guacamole, pico di gallo, jalapeños, coriander and lime sour cream <i>GFA</i>	7.35/12.95
Add pulled Cajun turkey <i>GFA</i>	3.95
Add spicy bean chilli <i>VG, GFA</i>	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 <i>DF, GFA</i>	25.95
Burrito bowl salad: Five bean chili, steamed rice, sweet corn, lettuce, pico di gallo jalapeño & coriander dressing <i>VG, GFA</i>	13.95
Sliders: Beef, brie and chilli jam, pulled lamb with mint and capers, crispy fish fillet with tartare sauce and hand cut chips	15.95
West coast lobster grilled with chilli butter, hand cut rosemary and garlic chips & house salad <i>GFA</i>	Half 22.95 Whole 39.95
Chicken, pepper and onion fajita, with cheese, sour cream, guacamole, and salsa <i>GFA</i>	11.95
Aberdeen Angus steak burger, cheddar, smoky bbq sauce, caramelised onions, pickle, tomato, lettuce, hand cut chips <i>GFA</i>	12.55
Gnocchi, mushroom, spinach, cream, parmesan and truffle oil	10.95
Pulled Cajun turkey, mozzarella, leaves & ranch dressing wrap, salad and slaw <i>GFA</i>	7.95
Philly cheese steak - seared steak strips, peppers, onion and cheddar cheese on a soft baguette with salad and slaw <i>GFA</i>	10.25
Avocado, quinoa, roast sweet potato, sunflower seeds, spinach and mixed leaves sundried tomato dressing <i>VG, GF</i>	12.95
Add Chicken <i>GF</i>	4.35
Add Lemon, coriander & chick pea cake <i>VG</i>	2.55
Sea bass, broccoli, new potatoes, pesto garlic, chilli, grilled courgette & pepper salsa <i>GF</i>	16.95
Applewood smoked cheddar, garlic mayo, tomatoes, char-grilled Mediterranean vegetables on ciabatta with salad & slaw <i>V, GFA</i>	8.75

## Sides

Hand cut chips with:	
Garlic, parsley mayo & sweet chilli dip <i>V, DF</i>	3.40
Truffle oil and parmesan	3.95
Buffalo and blue cheese <i>V</i>	3.95
Thai shrimp crackers with homemade chilli jam <i>DF</i>	3.20
Marinated olives <i>VG</i>	3.45
Garlic bread <i>V</i>	2.50

## Antico Recommends

### Baked Camembert to share

*Homemade pineapple chilli jam & ciabatta*  
12.95

### Cajun Burger

*Cajun spiced, lentil, black bean and herb burger, salsa, guacamole, cheese & hand cut chips. VG*  
11.95

### Katsu Chicken Curry

*Panko fried chicken with a katsu sauce lime & coriander rice*  
12.95

*Antico recommended dishes change daily*

## Sweets

Sticky toffee pudding with butterscotch sauce <i>V *</i>	6.45
Chocolate brownie <i>V *</i>	6.45
<i>*Served with vanilla ice cream or Chantilly cream</i>	
Caramel chocolate chip cookie bar, vanilla ice cream <i>VG</i>	6.45
Porn Star Meringue-Tini, Pineapple & mint compote, toasted almonds crushed meringue, porn star sorbet <i>V</i>	6.75
Nut sundae vanilla ice cream, strawberries, berry compote, roasted chopped hazelnuts <i>VG, GF</i>	6.45
Lemon and amaretti cheesecake with raspberry sorbet <i>V</i>	6.45
Mull of Kintyre, aged Brie, blue cheese, oatcakes, apple & date chutney <i>GFA</i>	9.75

## Cakes

Caramel shortcake <i>V</i>	1.95
Cake selection, see your server for today's selection <i>GFA</i>	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

**VG - Vegan V- Vegetarian GF - Gluten free**

## Non-Alcoholic Mocktails 3.95

### Apple Nojito

Apple juice, mint and lime, topped with ginger ale.

### Autumnal Sunrise

Apple, club soda, cranberry, lemon & grenadine.

### Passion Punch

Passion fruit, orange & cranberry juice.

### Raspberry Mint Lemonade

Raspberries, mint, sugar, lime & lemonade.

### Nectar

Apple juice, raspberries & passion fruit.

### Frozen Pornstar Martini

Pineapple, lemon, passionfruit syrup & citrus shot

### Frozen Pina Colada

Coconut, Pineapple, lime, sugar syrup.

## Non Alcoholic Beer

San Miguel Spain 330ml 0.0% 4.40

Kopparberg Sweden 500ml 0.0% 5.65  
Strawberry & Lime Cider

## Soft Drinks

Strathmore Mineral Water 330ml 2.65  
Still or sparkling

San Pellegrino Mineral Water 750ml 5.10  
Still or sparkling

Appletiser 275ml 2.85

Coca-Cola 200ml 2.70

Diet Coke 200ml 2.50

Coke Zero 200ml 2.50

Fanta Orange 330ml 2.85

Fentimans Rose lemonade 275ml 3.35

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  
Original Tonic /Aromatic

Mediterranean/ Elderflower 200ml 2.95

Light Tonic 200ml 2.80

Schweppes  
Original Tonic 125ml 1.80

Slimline Tonic 125ml 1.70

## Autumn Early Bird Supper

Available Monday to Thursday 3pm – 5pm

£10 per person

Includes

one main dish and a mocktail, tea or coffee

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8 hour slow braised beef in ale,  
puff pastry crostini, leek mash,  
thyme roasted root vegetables

Battered haddock goujons,  
hand cut chips and mushy peas

Sweet and sticky pomegranate chicken thighs on  
quinoa, roast sweet potato, sunflower seeds,  
spinach, mixed leaves,  
harissa dressing.

Caribbean plantain, aubergine, pepper &  
mushroom curry, rice and black eyed beans,  
homemade pineapple chilli jam **VG**

## Hot Drinks

	reg / large
Cup of fresh ground coffee	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
Hot chocolate	2.55
Hot chocolate with cookie & marshmallows	2.95
Mocha	2.75
Tea: Blended, herbal, fruit, fresh mint	2.30
Chai latte	3.00

Hot beverages are made with semi skimmed or full fat.

Add soya milk 30p

All prices are inclusive of V.A.T 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.**

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