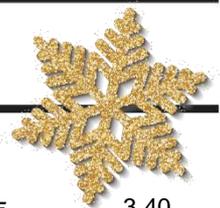


ANTICO



Small Dishes

Soup of the day with granary bread <i>VG, GFA</i>	4.65
Salad of hot smoked salmon, rocket, lemon, dill, baby new potatoes, gin pickled cucumber, granary bread <i>GFA</i>	8.95
Malayan chicken skewers, crushed peanuts, lime yoghurt	6.35
White wine mussels, cream, garlic and parsley <i>GFA</i>	8.95
Shellfish and smoked bacon chowder with house bread	6.95
Grilled goats cheese crostini, thyme crumble, spicy lemon marmalade.	7.35
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
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

Roast turkey crown, hazelnut & cranberry stuffing, pigs in blankets, traditional gravy, honeyed carrots, duck fat & thyme roasted potatoes, sprouts with pancetta & chestnuts	15.95
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 & ale rarebit, Breaded halloumi & cranberry Turkey, stuffing & slaw 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, blue cheese, sage, hazelnuts, roasted squash and rocket	12.95
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
Pan fried ras el hanout trout fillet with jewelled cous cous	15.95
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

Sweets

Christmas pudding, salted caramel brandy sauce*	7.45
Sticky toffee pudding, butterscotch sauce* <i>V</i>	6.45
Cherry Bakewell crème brulee, almond shortbread	6.45
Spiced rum & vanilla cheesecake, orange sorbet	6.45
Pecan nut chocolate brownie, forest fruit coulis* <i>VG</i>	6.45
Mull of Kintyre, aged Brie, blue cheese, oatcakes, peach chutney <i>GFA</i>	9.75
*served with vanilla ice cream or Chantilly cream	

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

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

Antico Recommends

Sharing Camembert

homemade peach chutney and ciabatta
12.95

Asian Seabass

pan fried seabass on Thai mussel broth
15.95

Speciality hot drink

After Eight hot chocolate topped with mint cream
3.15

Add a shot of coffee for an additional 30p

ANTICO

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 Strawberry Daquiri

Strawberry, lime, grenadine, sugar syrup

Frozen Raspberry Colada

Coconut, raspberry, lime, sugar syrup.

Low Alcohol Beer

Beck's Blue Germany 275ml 0.05% 3.55

Erdinger Alkohol Frei Germany 500ml 0.5% 5.40

Peroni Libera Italy 0.0% 4.30

San Miguel Spain 330ml 0.0% 4.30

Kopparberg Sweden 500ml 0.0% 5.55

Strawberry & Lime Cider

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 4.25 | N/A | N/A | 23.00

Codorniu, La Mancha, Spain, 0.0%

Rich, tropical, citrus.

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 Orange/Lemon 330ml 3.35

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

Festive Lunch

9th December – 24th December

Two course 19.95 Three Course 24.45

Includes a complimentary festive cocktail

Roasted parsnip soup with chestnut & truffle oil
Blaggis scotch egg with malt whisky and mustard mayo

Salad of hot smoked salmon, baby new potatoes,
rocket, lemon, dill, gin pickled cucumber, granary bread

Grilled goats cheese crostini,
thyme crumble, spicy lemon marmalade

Malayan chicken skewers, crushed peanuts, lime yogurt

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Roast turkey crown, hazelnut & cranberry stuffing, pigs in
blankets, traditional gravy, duck fat & thyme roasted potatoes,
honeyed carrots, sprouts with pancetta & chestnuts

12 hour slow cooked pork belly in chilli plum sauce, spring
onions, noodles & sesame fried broccoli

Gnocchi, brown butter, blue cheese, sage, hazelnuts, roasted
squash & rocket

Sliders

beef with ale rarebit, breaded halloumi & cranberry,
turkey, stuffing & slaw with hand cut chips

Pan fried ras el hanout trout fillet with jewelled cous cous

Cajun cauliflower steak, winter pesto, Parmenter potatoes,
grilled balsamic cherry tomatoes

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Christmas pudding, salted caramel & brandy sauce,
vanilla ice cream

Cherry Bakewell crème brûlée, almond shortbread

Pecan nut chocolate brownie, vanilla ice cream,
forest fruit coulis

Spiced rum & pineapple cheesecake, coconut cream

Mull of Kintyre, aged Brie, blue cheese,
oatcakes, peach chutney

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Festive Mocktails

Santa Claus-mopolitan 3.95

Cranberry juice, orange juice, sugar and lime

Orocco Royale 4.55

De-alcoholised cava, elderflower cordial, raspberries

Jingle Juice 3.95

Atopia citrus gin, passionfruit syrup, apple juice & lemon

Winter Sangria 4.95

De-alcoholised Syrah red wine, orange juice
cinnamon & cloves

VG - Vegan V- Vegetarian GF - Gluten free

Allergens Advice

Please inform a member of staff if you have any allergies or
intolerances and we will try our very best to accommodate. For those
with serious allergies, please be aware that there may be trace
allergens as all food is freshly prepared in our Kitchens.

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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