

ANTICO

BREAKFAST 8AM – 11.30AM

Traditional Scottish

Bacon, pork sausage, fried egg, haggis, black pudding, tomato, mushrooms, potato scone, spicy fried potatoes *GFA, DFA* 12.55

Nature

Smoky squash & sweet potato bangers, oat & pumpkin seed haggis, scrambled tofu, potato scone, tomato, baked beans, mushrooms, spicy fried potatoes *GFA, VAP, DFA* 12.55

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 18.25
Champagne Breakfast 21.55

Wee Traditional

Bacon, pork sausage, fried egg, mushrooms, potato scone *GFA, DFA* 8.50

Wee Nature

Smoky squash & sweet potato banger, oat & pumpkin seed haggis, potato scone, mushrooms, baked beans *GFA, VAP, DFA* 8.50

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, DFA*

1 filling 4.25 2 fillings 4.75 3 fillings 5.25

Mexican Eggs

Fried eggs, charred tortillas, pico de gallo, guacamole, coriander sour cream *DFA* 9.95
Add slow-cooked beef birria 4.95

Eggs Any Way

Eggs cooked your way, wholemeal toast *GFA, DFA* 5.85

Smashed Avocado

Poached eggs, avocado smash, granary toast, black sesame, parsley, crumbled feta, mint, olive oil *GFA, DFA* 10.95

Antico Scramble

Scrambled eggs, roasted red peppers, spring onions, cheddar, granary toast *GFA* 10.95

French Toast Crumpets:

Bacon & maple syrup 9.95
Honey, macerated strawberries & orange cream 9.95

Granola Bowl

Maple, coconut, cashew, pumpkin seed & dried cranberry granola bowl, yoghurt, mixed berry compote *DFA, VAP* 5.95

CAKES

Caramel shortcake 2.40

Cake selection *GFA*

See your server for today's selection 3.95

Fruit scone, strawberry jam & Chantilly cream 3.15

*VAP – Vegan Alteration Possible
GFA – Gluten free option available
DFA – Dairy free option 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.

A 10% discretionary service charge will be added to your bill. The service charge will be going to all staff.

All prices are inclusive of VAT at the standard rate.

ALL DAY MENU NOON – 5PM

SMALL DISHES

Soup of the day, house bread *GFA, DFA, VAP* 6.15

Crispy squid rings, green onions, chillies, sumac, harissa mayonnaise 9.95

Baked camembert to share, chargrilled ciabatta, candied walnuts, balsamic onion relish *GFA* 17.50

Oat-crusted haggis bon bons, whisky & wholegrain mustard mayo 6.25

Crispy chicken Caesar salad, smoked bacon, baby gem, parmesan, garlic croutons 8.95/15.95

Korean wings, sesame, ginger, soy, garlic, chilli & gochujang
Chicken 8.95
Cauliflower *VAP* 7.95

Aubergine & chickpea paté, garlic flatbread, toasted pine nuts, pomegranate molasses *VAP, DFA, GFA* 7.95

Smoked bacon & seafood chowder, house bread 9.50/15.50

Scottish mussels, white wine, cream, garlic, parsley, shallots & house bread *GFA, DFA*
½ Kilo 12.75 Kilo 19.55

Beef & Buffalo Disco Fries
Pulled Texas BBQ beef, habanero buffalo, cheddar, sour cream, double onions 10.95

Nachos, cheese, guacamole, pico de gallo, jalapenos, coriander & lime sour cream 9.95/15.95
Add Mayan pulled pork 4.95

BURGERS & SANDWICHES

Each of our burgers and sandwiches are served with hand cut chips and house slaw

Aberdeen Angus steak burger, streaky bacon, cheddar, smoked tomato ketchup, baby gem, pickles, tomato *GFA, DFA* 16.55

Southern fried chicken thigh burger, garlic aioli, tomato, baby gem, pickles 15.55

Black bean & lentil burger, crispy onions, smoky Applewood, tomato, baby gem, smoked tomato ketchup, pickles *GFA, DFA, VAP* 15.55

Pesto Chicken Panino
Chargrilled chicken, rocket, cream cheese, basil pesto, sun-blushed tomatoes, soft baguette *GFA* 15.55

Philly Cheesesteak
Seared steak strips, peppers, onion & cheddar cheese, soft baguette *GFA* 15.95

SUNDAY ROAST

(Available every Sunday from 12pm)

Roast of the day, roast potatoes, thyme roasted root vegetables, Yorkshire pudding, traditional gravy

SIDES

Marinated olives *GFA, DFA, VAP* 3.95

Tomato & red onion bruschetta *GFA* 6.75

Mac 'n' cheese 5.95

Hand cut chips with:

Garlic aioli & sweet chilli dip *GFA, VAP, DFA* 4.65

Truffle mayonnaise & parmesan *GFA* 5.25

Rustic Italian focaccia, extra virgin olive oil & balsamic *DFA, VAP* 5.95

ALL DAY

MAINS

Beer battered haddock, hand cut chips, minted crushed peas & tartare sauce 16.55

6-hour slow cooked lamb pot roast, maple & rosemary roots, crispy onions, smoked cheddar & chive mash, pan gravy 21.95

Smoked haddock, buttery mash, cheddar sauce, green beans & poached egg *GFA* 17.55

Sun-blushed tomato, pea & courgette risotto, basil pesto, grana padano *GFA* 16.95

Sayur Lemak - yellow coconut curry, squash, aubergine, sweet peppers, coriander rice, flatbread, tamarind sambal *VAP, DFA, GFA* 15.95
Add chicken satay 6.95

Cheese & chilli loaded lobster, truffle aioli, sun-blushed tomato salad, hand cut chips *GFA, DFA*
Half 31.95 Whole 59.95

Soft Shell Tacos, guacamole, pico de gallo, queso fresco, Mexican pickles *DFA*
Pulled Mayan pork 17.35
Cajun banana blossom *VAP, DFA* 16.95
Baja battered fish 17.95

FROM THE CHARGRILL

Each of our 28 day aged steaks are served with hand cut chips, peppercorn sauce, and rocket, parmesan & cherry tomato salad *GFA, DFA*
Rib eye steak 250g 32.95
Fillet steak 225g 38.50

SWEETS

Sticky toffee pudding, salted caramel sauce, vanilla ice cream 8.25

Vanilla crème brûlée, macerated strawberries, almond & cinnamon shortbread *GFA* 8.25

Dark chocolate & hazelnut truffle torte, Cointreau curd, orange cream *VAP, DFA* 8.25

Coconut & lime parfait, mango coulis, ginger & toasted coconut granola *GFA* 8.25

Banana-Jamma cheesecake, sticky chocolate fudge, peanut puffed caramel corn, Kentucky-spiked coffee ice cream 8.25

I.J. Mellis artisan cheese
Seasonal selection of three cheeses from local cheesemonger, I.J. Mellis, oatcakes, red onion chutney *GFA* 11.55

BEVERAGES

	cup	mug
Cup of fresh ground coffee	3.40	4.00
Cappuccino	3.40	4.00
Americano	3.40	4.00
Flat white	3.40	

Mocha		3.50
Café or Iced latte		3.50
Hot chocolate		3.30
Hot chocolate with cookie & marshmallows		4.10
Chai latte		4.00

	single	double
Espresso	2.95	3.45
Macchiato	3.15	3.45
Extra shot of espresso	1.55	
Liqueur coffee		5.75
Liqueur hot chocolate		5.75

Add Vanilla, caramel, hazelnut or gingerbread 0.75

Pot of tea: Blended, herbal, fruit or fresh mint 3.25

Add soya, almond, oat milk 0.95
Hot beverages are made with semi skimmed or full fat milk.