

ANTICO DINNER MENU 5pm– 10pm

Small Dishes

Soup of the day, house bread <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, house bread <i>GFA, DFA</i>	9.95
Feta, spinach & sundried tomato filo tart, rocket salad	6.95
Shellfish & smoked bacon chowder, house bread	8.75
Bruschetta – ciabatta, cherry tomatoes, garlic, fresh basil, extra virgin olive oil <i>GFA, DFA, VGA</i>	4.95
Thai fishcake, spiced pineapple mayo	7.95
Ham hock & pistachio terrine, apple crisp, crostini, mustard dressing <i>GFA, DFA</i>	6.95
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

Sides

Marinated olives <i>GFA, DFA, VGA</i>	2.95
Garlic bread <i>GFA</i>	2.95
Chorizo mac 'n' cheese	6.95
Salt & vinegar onion rings	3.45
Hand cut chips with:	
<i>Garlic, parsley mayo & sweet chilli dip GFA</i>	3.40
<i>Truffle oil and parmesan GFA</i>	4.55
<i>Buffalo and blue cheese GFA</i>	3.95

Tacos

Sticky maple pork belly, Chinese leaves, pickled red onion <i>DFA</i>	14.95
Salt & pepper scallops, Chinese leaves, bam bam jam	17.95
Smoked tofu & five bean chilli, plantain crisps, shredded iceberg slaw <i>VGA, DFA</i>	14.95

Mains

Battered haddock, hand cut chips, minted mushy peas & chunky tartare sauce <i>GFA</i>	12.95
Char-grilled ribeye steak 300g, tomato, pickled onion & radish, hand cut chips & peppercorn sauce <i>GFA, DFA</i>	27.95
Citrus fillet of salmon, broccoli, spinach, new potatoes, grilled courgette & pepper salsa <i>GFA</i>	17.95
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 <i>GFA</i>	13.95
Charred broccoli, smoked cashews, cayenne & tomato pearl barley risotto, lemon & parsley dressing <i>VGA</i>	12.95
Bang Bang Noodle Salad	
Udon noodles, ginger, pak choi, carrot, Chinese leaves, spring onions, coriander, chilli with peanut, lime & sesame dressing <i>DFA</i>	9.95
Add chicken <i>GFA, DFA</i>	4.35
Add sweetcorn & tofu fritters <i>VGA, DFA</i>	2.55

Today's Specials are in menu selector

Sunday Roast

Served every Sunday from noon – 10pm

Roast of the day, Yorkshire pudding, seasonal vegetables, duck fat roasted potatoes, gravy 15.95

VGA – Vegan available DFA – Dairy free available

GFA - Gluten free 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.

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 <i>VGA GFA</i>	6.95
Vanilla cheesecake, charred pineapple, coconut & rum sauce	6.95
<i>The above are served with vanilla ice cream, vegan vanilla ice cream or Chantilly cream</i>	
Mull of Kintyre cheddar, aged brie, gorgonzola, oatcakes, candied chillies, peach chutney <i>GFA</i>	9.95

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.

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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.

