

ANTICO

SAMPLE MENU

DINNER MENU 5PM – 10PM

SNACKS

Marinated olives <i>GFA, DFA, VAP</i>	3.95
Hand cut chips, garlic aioli & sweet chilli dip <i>GFA, VAP, DFA</i>	3.95
Rustic Italian focaccia, extra virgin olive oil & balsamic <i>DFA, VAP</i>	4.95
Mature cheddar mac 'n' cheese, crispy onions & parmesan crumb	6.95
Oat-crusted haggis bon bons, whisky & wholegrain mustard mayo	6.95

SMALL DISHES

Soup of the day, house bread <i>GFA, DFA, VAP</i>	6.95
Salt, pepper & chilli squid, aioli, lime	9.95
Beef & Buffalo Disco Fries Pulled Texas BBQ beef, habanero buffalo, cheddar, sour cream, double onions	9.95
Bang-bang gochujang hot wings, toasted sesame, green onions Chicken 8.95 Cauliflower <i>VAP</i> 7.95	
Shellfish & smoked bacon chowder, spring onions, chives, house bread	9.95
Scottish mussels, lemon, white wine & garlic cream, house focaccia <i>GFA, DFA</i>	12.75

TO SHARE

Oven-Baked Camembert Chargrilled ciabatta, candied walnuts, balsamic onion relish <i>GFA</i>	19.95
Street Corn Nachos Street corn salsa, cheese, guacamole, pico de gallo, jalapeños, coriander & lime sour cream <i>GFA</i>	14.95

SUNDAY ROAST

Available every Sunday from 12pm
Roast of the day, traditional gravy,
roast potatoes, maple & thyme root
vegetables, Yorkshire pudding,
herb stuffing, *GFA, DFA, VAP*

FROM THE CHARGRILL

Each of our 32 day aged steaks are served with
hand cut chips, pink peppercorn sauce,
tomato & rocket salad *GFA, DFA*

Ribeye 250g	32.95
Fillet 225g	38.50

TOMAPORK STEAK

Loin of pork & belly steak on the bone,
bramley apple cider sauce, black pudding mash,
honey glazed root vegetables 24.00

OROCO PIER STEAK INDULGENCE

INCLUDES: A 32 day aged steak sharer of your choice
with hand cut chips & peppercorn sauce for two
two 250g ribeye 63.00
two 225g fillet 75.00
one 600g sirloin on the bone* 68.00

*Minimum cook time 30minutes for medium – well done

PLUS 1 side per person:

Beer battered onion rings, garlic mushrooms, rocket salad,
truffle mayo & parmesan hash browns, haggis bon bons,
maple & thyme root vegetables, bacon green beans

BURGERS

On a sesame brioche bun with pickles,
tomato & baby gem lettuce.
Served with hand cut chips and house slaw

Aberdeen Angus steak burger, streaky bacon, cheddar, smoked tomato relish <i>GFA, DFA</i>	17.95
Turtle bean & sweet potato burger, caramelised onions, smoked garlic mayo <i>GFA, DFA, VAP</i>	14.95
Crispy buttermilk chicken burger, streaky bacon, garlic & parmesan mayo	15.95

MAINS

Pan seared fish of the day, pea puree, Hasseback potatoes, confit tomatoes, lemon green beans <i>GFA, DFA</i>	19.95
Chipotle & black bean burrito bowl, coriander rice, corn & lime salad, pico de gallo, guacamole, sour cream, crispy totopos <i>GFA, DFA, VAP</i>	13.95
Add breaded pulled tinga turkey	7.50
Beer battered haddock, hand cut chips, minted crushed peas & tartare sauce	17.95
Chargrilled Cumberland sausage wheel, buttery mash, roasted root vegetables, caramelised onion gravy <i>GFA</i>	14.95
Crispy fried breaded aubergine steak, Napoli, mozzarella, hand cut chips, house salad	16.95
North Indian seafood curry, coriander rice, lime yoghurt, devilled potatoes, garlic flatbread	17.95
Grilled garlic chicken, charred courgettes, lemon & sun blushed tomato risotto, basil pesto <i>GFA</i>	17.95

SWEETS

Sticky toffee pudding, salted caramel sauce, vanilla ice cream <i>DFA, VAP, GFA</i>	6.95
White chocolate cheesecake, strawberry coulis, meringue kisses	6.95
Apple & raspberry crumble, cinnamon toasted oats, vanilla ice cream	6.95
Vanilla & maple crème brûlée, white chocolate & cranberry cookie	6.95
Seasonal selection of three cheeses from local cheesemonger, I.J. Mellis, oatcakes, red onion chutney <i>GFA</i>	11.95

CAKE & COFFEE

Available Monday to Friday 8am - 5pm

Freshly brewed coffee or tea
with a homemade cake or fruit scone,
jam & cream

BEVERAGES

	cup	mug
Americano	3.40	4.00
Cappuccino	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
Cortado		3.40
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.*

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

Please speak to our staff about your allergen requirements before ordering. Although every care is taken to ensure dietaries are catered for, we cannot guarantee there is no risk of cross contamination.

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.