

# ANTICO

## DINNER MENU 5PM – 9.30PM

### SNACKS

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

### SMALL DISHES

Soup of the day, house bread <small>GFA, DFA, VAP</small>	6.95
Salmon, parsley & spring onion fishcakes, sunblush tomato mayonnaise, rocket & basil salad	10.95
Salt, pepper & chilli squid, aioli, lime	9.95
Cauliflower & spring onion fritters, tamarind raita, green chilli chutney, <small>GFA, DFA, VAP</small>	7.95
Chicken liver & whisky pate, sesame crostini, apple & walnut chutney	9.95
Korean fried chicken, toasted sesame, lemon, pickled vegetables, gochujang ketchup	8.95
Scottish mussels, white wine & garlic cream, lemon, house focacca <small>GFA, DFA</small>	12.75
Grilled chicken caesar salad, smoked bacon, baby gem lettuce, parmesan, croutons	£13.95

### TO SHARE

Oven-Baked Camembert Chargrilled ciabatta, candied walnuts, balsamic onion relish <small>GFA</small>	19.95
Street Corn Nachos Street corn salsa, cheese, guacamole, pico de gallo, jalapeños, coriander & lime sour cream <small>GFA</small>	14.95
Disco Fries Barbecue pulled pork, double onions, habanero buffalo sauce, cheddar, sour cream	9.95

### 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	39.95

#### Tomapork

Chargrilled pork loin & belly steak on the bone,  
black pudding mash, roasted root vegetables,  
onion rings, apple & cider gravy 24.95

### BURGERS

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

Guinness steak burger, streaky bacon,  
cheddar, smoked tomato relish GFA, DFA 17.95

Turtle bean & sweet potato burger,  
caramelised onions,  
smoked garlic mayo GFA, DFA, VAP 15.95

Crispy buttermilk chicken burger,  
streaky bacon, garlic & Parmesan mayo 16.95

### MAINS

Pan seared fish of the day, pea puree,  
sauteed potatoes, roasted tomatoes,  
lemon green beans GFA, DFA 21.95

Chipotle & black bean burrito bowl,  
coriander rice, corn & lime salad,  
pico de gallo, guacamole, sour cream,  
crispy totopos GFA, DFA, VAP 13.95  
Add crispy pork belly 7.50

Beer battered haddock, hand cut chips,  
minted crushed peas & tartare sauce 18.95

Char siu roasted sticky pork, crispy onions,  
coriander rice, sesame green beans 20.95

Seafood cioppino, new potatoes,  
samphire, garlic ciabatta 23.95

Fillet of beef & mushroom stroganoff,  
buttered green beans, truffle mash,  
crispy onions 32.95

Panco crusted aubergine steak,  
Napoli, mozzarella, hand cut chips,  
Parmesan & tomato salad DFA, VAP 16.95

Fajitas – blackened flat-iron steak,  
pico de gallo, guacamole, cheese,  
sour cream, jalapeños, tortillas  
Served medium rare 23.95

Slow cooked duck leg, sticky cherry jus,  
garlic fondant potatoes,  
spiced carrot puree, sesame pak choi 23.95

8-hour braised beef blade, buttered greens,  
mustard mash, smoked bacon & onion gravy,  
oat crusted haggis bon bons GFA 23.95

### SWEETS

Pineapple compote & coconut pavlova  
candied pistacchio DFA, GFA 6.95

Milk chocolate cheesecake,  
dark chocolate sauce,  
macerated strawberries 6.95

Apple & raspberry crumble,  
cinnamon toasted oats, vanilla ice cream 6.95

Seasonal selection of three cheeses,  
oatcakes, balsamic onion chutney GFA 11.95

Sticky toffee pudding, salted caramel sauce,  
Apple strudel ice cream GFA, DFA, VAP 6.95

CAKE & COFFEE 4.75

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.