

# 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 focaccia <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
<b>Tomapork</b>		
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 <small>GFA, DFA</small>	17.95
Turtle bean & sweet potato burger, caramelised onions, smoked garlic mayo <small>GFA, DFA, VAP</small>	15.95
Crispy buttermilk chicken burger, streaky bacon, garlic & Parmesan mayo	16.95

### MAINS

Pan seared fish of the day, pea puree, sautéed potatoes, roasted tomatoes, lemon green beans <small>GFA, DFA</small>	21.95
Chipotle & black bean burrito bowl, coriander rice, corn & lime salad, pico de gallo, guacamole, sour cream, crispy totopos <small>GFA, DFA, VAP</small>	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
Panko crusted aubergine steak, Napoli, mozzarella, hand cut chips, Parmesan & tomato salad <small>DFA, VAP</small>	16.95
Fajitas – blackened flat-iron steak, pico de gallo, guacamole, cheese, sour cream, jalapeños, tortillas <i>Served medium rare</i>	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 <small>GFA</small>	23.95

### SWEETS

Pineapple compote & coconut pavlova  
candied pistachio 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

Available Monday to Friday 8am - 5pm

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

4.75

### 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.*