

ANTICO

SAMPLE MENU

BREAKFAST 8AM – 11.30AM

Traditional Scottish

Bacon, pork sausage, fried egg, haggis, mushrooms, roasted tomato, black pudding, baked beans, potato scone, spicy fried potatoes *GFA, DFA* 11.95

Full Veggie

Veggie sausage, oat & pumpkin seed haggis, fried egg, roasted tomato, wilted spinach, baked beans, mushrooms, potato scone, spicy fried potatoes *GFA, DFA, VAP* 11.95

Wee Traditional

Bacon, pork sausage, fried egg, roasted tomato, spicy fried potatoes *GFA, DFA* 7.95

Wee Veggie

Veggie sausage, oat & pumpkin seed haggis, fried egg, roasted tomato, spicy fried potatoes *GFA, DFA, VAP* 7.95

The above breakfasts are served with toast

Filled breakfast roll:

1 filling 4.50
Add extra item 1.50

Bacon, pork sausage, fried egg, haggis, mushrooms, roasted tomato, black pudding, baked beans, potato scone, veggie sausage, oat & pumpkin seed haggis, spicy fried potatoes

BREAKFAST ROLL & COFFEE 6.95

Breakfast roll with one filling and a cup of coffee
Granola
Homemade maple, coconut, cashew, pumpkin seed & dried cranberry granola bowl, yoghurt, mixed berry compote *DFA, VAP* 6.95

French Toast

Buttery brioche toast, soaked in egg and fried, topped with bacon & maple syrup 10.95

BRUNCH 8am – 3pm

BENNYS

Traditional
poached eggs, toasted muffin, bacon, hollandaise sauce *GFA* 9.95

Florentine
poached eggs, toasted muffin, spinach, hollandaise sauce *GFA* 9.95

Royale
Scottish smoked salmon, poached eggs, toasted muffin, hollandaise sauce *GFA* 14.95

Beef 'n' Browns
Poached eggs, toasted muffin, crispy onions, pulled BBQ beef, hash browns, hollandaise sauce *GFA* 14.95

GRANARYS

Smashed avocado, black sesame, basil, fire roasted tomatoes, olive oil, granary toast *GFA, DFA, VAP* 10.95

Garlic mushrooms, chives, toasted pine nuts, truffle oil, granary toast *GFA, DFA, VAP* 8.95
Add poached eggs 1.50

CAKES

Caramel shortcake 2.50

Cake selection *GFA* 4.25

See your server for today's selection

Fruit scone, strawberry jam & Chantilly cream 3.50

CAKE & COFFEE 5.95

Available Monday to Friday 8am - 5pm

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

LUNCH MENU NOON – 5pm

SMALL DISHES

Marinated olives *GFA, DFA, VAP* 4.25

Rustic Italian focaccia, extra virgin olive oil & balsamic *DFA, VAP* 4.95

Oat-crusted haggis bon bons, whisky & wholegrain mustard mayonnaise 7.50

Hand cut chips, garlic aioli & sweet chilli dip *GFA, VAP, DFA* 4.95

Mature cheddar mac n' cheese, crispy onions & Parmesan crumb 8.95

Soup of the day, house bread *GFA, DFA, VAP* 7.50

Salt, pepper & chilli squid, aioli, lime 10.95

Cauliflower & spring onion fritters, sesame yoghurt, green chilli chutney *GFA, DFA, VAP* 8.50

Korean fried chicken, toasted sesame, lemon, pickled vegetables, gochujang ketchup 9.95

Chargrilled aubergine baba ghanoush, pomegranate molasses, toasted pinenuts, garlic flatbread 8.95

Scottish mussels, lemon, white wine & garlic cream, house bread *GFA, DFA* 13.50

Panko-crusted halloumi, za'atar yoghurt, rocket, pomegranate 9.50

Street Corn Nachos
Street corn salsa, cheese, guacamole, pico de gallo, jalapeños, coriander & lime sour cream *GFA* 13.50

SANDOS

Chicken & Pesto Panino
Chargrilled chicken, basil pesto, cream cheese, sun-blushed tomatoes, soft baguette *GFA* 11.95

Philly Cheesesteak
Seared Cajun steak strips, mixed peppers, fried onions, cheddar cheese, soft baguette *GFA* 13.95

Garlic & lemon pork souvlaki, tzatziki, chargrilled flatbread, rocket, tomato, red onion, sumac *DFA* 15.95

Fish 'n' Chips Bun
Breaded fish goujons, hand cut chips, minted crushed peas, tartare, buttered roll 12.95

Add to your sando 3.50
cup of chips | tomato & rocket salad | house slaw | cup of soup

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 33.95
Ribeye 500g 63.00
Fillet 225g 41.95

BURGERS

On an onion brioche bun, pickle, tomato & baby gem lettuce. Served with hand cut chips & house slaw.

Chargrilled steak burger, Monterey jack, streaky bacon, fire roasted tomato relish *DFA, GFA* 19.95

Turtle bean & sweet potato burger, caramelised onions, sun blushed tomato mayo *GFA, DFA, VAP* 15.95

Crispy buttermilk chicken burger, streaky bacon, garlic & Parmesan mayo 17.95

MAINS

Chipotle & black bean burrito bowl, pico de gallo, coriander rice, sour cream, corn & lime salad, guacamole, crispy totopos *GFA, DFA, VAP* 14.95
Add crispy pork belly *GFA* 7.50

Pan seared fish of the day, sauteed potatoes, lemon green beans, Napoli, capers, basil *GFA, DFA* 22.95

King prawn, saffron & sunblush tomato risotto, toasted pinenuts, basil & lemon pesto *GFA* 22.95

North Indian lamb curry, coriander rice, garlic flatbread, pickled vegetables, mint & cucumber raita *GFA, DFA* 21.95

Beer battered haddock, hand cut chips, minted crushed peas & tartare sauce 19.95

Butternut squash & chickpea tagine, chargrilled flatbread, toasted almonds, lemon cous cous, pomegranate *DFA, VAP, GFA* 16.95
Add: Chargrilled lemon & garlic chicken *DFA, GFA* 7.50

Grilled chicken caesar salad, smoked bacon, baby gem lettuce, parmesan, croutons *GFA* 15.95

SWEETS

Mango & lime posset, pineapple compote, candied pistachios *GFA* 7.95

White chocolate cheesecake, toasted marshmallows, macerated strawberries 7.95

Apple & raspberry crumble, cinnamon toasted oats, vanilla ice cream 7.95

Sticky toffee pudding, salted caramel sauce, Vanilla ice cream *GFA, DFA, VAP* 7.95

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

BEVERAGES

	cup	mug
Americano	3.50	4.20
Cappuccino	3.65	4.20
Flat white	3.65	

Mocha		3.75
Café or Iced latte		3.65
Hot chocolate		3.65
Hot chocolate with cookie & marshmallows		4.40
Chai latte		4.20

	single	double
Espresso	3.00	3.60
Macchiato	3.20	3.80
Cortado		3.80

Extra shot of espresso	1.55	
Liqueur coffee		7.95
Liqueur hot chocolate		7.95
Add vanilla, caramel, hazelnut or gingerbread		0.80
Pot of tea: Blended, herbal, fruit or fresh mint		3.50
Add soya, almond, oat milk		1.00

Hot beverages made with semi skimmed or full fat milk.

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*

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.