ANTICO

SAMPLE MENU

DINNER MENU 5PM – 9.30PM

SMALL DISHES

Marinated olives *GFA, DFA, VAP* 4.25

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

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

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

Oat-crusted haggis bon bons,
whisky & wholegrain mustard mayonnaise 8.50

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, chilli chutney, *GFA, DFA, VAP* 8.50

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

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

Chargrilled aubergine baba ghanoush,
pomegranate molasses, toasted pinenuts,
garlic flatbread *GFA, VAP, DFA* 8.95

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

Salmon, courgette & chive fishcakes,
garlic aioli, sun blush tomato & rocket salad 12.95

TO SHARE

Oven-Baked Camembert
Chargrilled ciabatta, candied walnuts,
balsamic onion relish *GFA* 19.95

Street Corn Nachos
Street corn salsa, cheese,
guacamole, pico de gallo, jalapeños,
coriander & lime sour cream *GFA* 17.95

Disco Fries
BBQ pulled beef, double onions,
mozzarella, habanero buffalo sauce,
sour cream 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	33.95
Fillet	225g	41.95

BURGERS

On a sesame seed brioche bun with 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

Chicken Caesar burger,
streaky bacon, garlic & Parmesan mayo 17.95

SOUVLAKI

On a garlic butter flatbread, baby gem, tomato, cucumber & red onion, tzatziki, sumac.
Served with hand cut chips, house slaw.

Garlic & oregano pork tenderloin *DFA* 21.95
Lemon & thyme chicken breast *DFA* 21.95
Crispy halloumi & sun-blushed tomato 19.95

MAINS

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

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

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

Beef & chestnut mushroom ragu, tagliatelle,
grana padano, chive & onion crumb 21.95

Seafood & sunblush tomato risotto,
toasted pinenuts, basil & lemon pesto *GFA* 22.95

8-hour slow cooked lamb leg, oat crusted haggis
bon bons, dauphinoise potatoes,
braised red cabbage, red wine & mint jus 29.95

Goats cheese, squash & sage lasagne,
Napolitana sauce, garlic ciabatta 18.95

Thai massaman coconut curry, new potatoes,
carrots, toasted peanuts, garlic flatbread,
coriander rice. *GFA, DFA, VAP*
Served with:
Sticky tamarind glazed aubergine *GFA, DFA, VAP* 19.95
Slow cooked duck leg *GFA, DFA* 22.95

Bone broth braised ox cheek, cheddar mash,
maple roasted root vegetables,
smoked bacon & pearl onion Jus,
chive & onion crumb *GFA* 23.95

SWEETS

Cherry & vanilla fruit pudding,
brandy caramel, vanilla ice cream 7.50

Honey & hibiscus crème brûlée,
clementine cookie *GFA* 7.50

Biscoff cheesecake, caramelised apples,
cinnamon streusel 7.50

Sticky toffee pudding, salted caramel sauce,
Vanilla ice cream *GFA, DFA, VAP* 7.50

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

CAKE & COFFEE 5.95

Available Monday to Friday 8am - 5pm
Freshly brewed coffee or tea
with a homemade cake or fruit scone,
jam & cream

BEVERAGES

	cup	mug
Americano	3.50	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.

orocco pier
dining | drinking | dreaming

SCAN ME

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