

# ANTICO

## 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* 11.55

### Full Veggie

Tofu sausage, oat & pumpkin seed haggis, fried egg, roasted tomato, wilted spinach, baked beans, mushrooms, potato scone, spicy fried potatoes *GFA, DFA, VAP* 11.55

### Wee Traditional

Bacon, pork sausage, fried egg, roasted tomato, spicy fried potatoes *GFA, DFA* 7.55

### Wee Veggie

Tofu sausage, oat & pumpkin seed haggis, fried egg, roasted tomato, spicy fried potatoes *GFA, DFA, VAP* 7.55

*The above breakfasts are served with toast*

### Filled breakfast roll:

1 filling 3.95  
Add extra item 1.50

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

### Granola

Homemade maple, coconut, cashew, pumpkin seed & dried cranberry granola bowl, yoghurt, mixed berry compote *DFA, VAP* 5.95

## BRUNCH 8am – 3pm

### BENNYS

#### Traditional

poached eggs, toasted muffin, bacon, hollandaise sauce *GFA* 8.95

#### Florentine

poached eggs, toasted muffin, spinach, hollandaise sauce *GFA* 8.95

#### Royale

poached eggs, toasted muffin, hollandaise sauce  
Scottish smoked salmon, *GFA* 12.95

#### Beef 'n' Browns

Poached eggs, toasted muffin, crispy onions, chipotle beef, hash browns, hollandaise sauce 12.95

### GRANARYS

Smashed avocado, black sesame, mint, Confit tomato, olive oil, granary toast *GFA, DFA* 9.95

Garlic mushrooms, parsley, toasted pine nuts, truffle oil, granary toast 8.95

Scottish smoked salmon, cream cheese, pickled shallots, dill oil, granary toast 12.95

Add poached eggs 1.50

### FRENCH TOAST

Buttery brioche toast, soaked in egg and fried, topped with Bacon & maple syrup 9.95

**BREAKFAST ROLL & COFFEE** 5.95

Breakfast roll with one filling and a cup of coffee

## LUNCH MENU NOON – 5pm

### SNACKS

Marinated olives *GFA, DFA, VAP* 3.95

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

Oat-crusted haggis bon bons, whisky & wholegrain mustard mayo 5.95

Hand cut chips, garlic aioli & sweet chilli dip *GFA, VAP, DFA* 3.95

Lime & coriander corn ribs, sour cream, feta, chipotle butter *GFA, VAP, DFA* 4.95

Mature cheddar mac n' cheese, crispy onions & parmesan crumb 5.95

### SMALL DISHES

Soup of the day, house bread *GFA, DFA, VAP* 5.95

Salt, pepper & chilli squid, aioli, lime 9.95

Bang-bang gochujang hot wings, toasted sesame, green onions

Chicken 8.95

Cauliflower *VAP* 7.95

Beef & Buffalo Disco Fries

Pulled Texas BBQ beef, habanero buffalo, cheddar, sour cream, double onions 9.95

Street Corn Nachos

Street corn salsa, cheese, guacamole, pico de gallo, jalapeños, coriander & lime sour cream *GFA* 12.95

Shellfish & smoked bacon chowder,

spring onions, chives, house bread 9.95

Scottish mussels, lemon,

white wine & garlic cream, house focaccia *GFA, DFA* 12.75

### SANDOS

Chicken & Pesto Panino

Chargrilled chicken, basil pesto, cream cheese, sun-blushed tomatoes, soft baguette *GFA* 9.95

Philly Cheesesteak

Seared steak strips, mixed peppers, fried onions, cheddar cheese, soft baguette 12.95

Bombay Fish Bun

Masala-crusted fish goujons, lemon yoghurt, tamarind ketchup, coriander chutney, tomato, red onions, baby gem, sesame brioche bun *VAP* 9.95

Add to your sando 2.95

*cup of chips | tomato & rocket salad |*

*house slaw | cup of soup*

### BURGERS

*On a sesame brioche bun, pickles,*

*tomato & baby gem lettuce.*

*Served with hand cut chips & house slaw.*

Aberdeen Angus steak burger, streaky bacon, smoked tomato relish, cheddar *GFA, DFA* 16.95

Bean & beetroot burger, caramelised onions, smoked garlic mayo *GFA, DFA, VAP* 13.95

Southern fried chicken thigh burger, guacamole, Cajun mayo 14.95

### SUNDAY ROAST

*Available every Sunday from 12pm*

Roast of the day, roast potatoes, thyme roasted root vegetables, Yorkshire pudding, herb stuffing, traditional gravy *GFA, DFA, VAP*

## Sample Menu

### MAINS

Pan seared fish of the day, lemon, sautéed potatoes, tomato & fennel salsa, buttered green beans *GFA, DFA* 19.95

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

Beer battered haddock, hand cut chips, minted crushed peas & tartare sauce 16.95

Grilled chicken Caesar salad, smoked bacon, baby gem lettuce, parmesan, croutons 11.95

Chargrilled Cumberland sausage wheel, buttery mash, roasted root vegetables, caramelised onion gravy *GFA* 14.95

Butternut squash & mascarpone risotto, toasted almonds, basil pesto *GFA* 16.95

### SWEETS

Sticky toffee pudding, salted caramel sauce, vanilla ice cream *DFA, VAP, GFA* 6.95

Raspberry & vanilla crème brûlée, coconut macaroon *GFA* 6.95

Chocolate orange truffle torte, dulce de leche, vanilla ice cream *VAP, DFA* 6.95

White chocolate cheesecake, passionfruit mascarpone, strawberry coulis 6.95

Seasonal selection of three cheeses from local cheesemonger, I.J. Mellis, oatcakes, red onion chutney *GFA* 11.95

### 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.*

### CAKES

Caramel shortcake 2.40

Cake selection *GFA* 3.95

*See your server for today's selection*

Fruit scone, strawberry jam & Chantilly cream 3.15

**CAKE & COFFEE** 4.75

*Available Monday to Friday 8am - 5pm*

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

Add soya, almond or oat milk 0.95

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.