

# 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* 11.55

### 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* 11.55

### Wee Traditional

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

### Wee Veggie

Veggie 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, veggie sausage, oat & pumpkin seed haggis, spicy fried potatoes

## BREAKFAST ROLL & COFFEE 5.95

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* 5.95

### French Toast

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

## 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* 13.95

### Beef 'n' Browns

Poached eggs, toasted muffin, crispy onions, chipotle beef, hash browns, hollandaise sauce 13.95

## GRANARYS

Smashed avocado, black sesame, basil, confit tomato, olive oil, granary toast *GFA, DFA* 9.95

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

Add poached eggs 1.50

## CAKES

Caramel shortcake 2.40

Cake selection *GFA*

See your server for today's selection 3.95

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

## 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

Mature cheddar mac n' cheese, crispy onions & parmesan crumb 6.95

### SMALL DISHES

Soup of the day, house bread *GFA, DFA, VAP* 6.95

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 bread *GFA, DFA* 12.75

Grilled chicken Caesar salad, smoked bacon, baby gem lettuce, parmesan, croutons 12.95

### 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

Fish 'n' Chips Bun  
Breaded fish goujons, hand cut chips, mushy peas, tartare, buttered roll 11.95

Add to your sando 2.95

cup of chips 1 tomato & rocket salad 1 house slaw 1 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 32.95  
Fillet 225g 38.50

### TOMAPORK STEAK

Loin of pork & belly steak on the bone, bramley apple cider sauce, black pudding mash, honey glazed root vegetables 24.00

## OROCLO PIER STEAK INDULGENCE

INCLUDES: A 32 day aged steak sharer of your choice with hand cut chips & peppercorn sauce for two

two 250g ribeye 63.00  
two 225g fillet 75.00  
one 600g sirloin on the bone\* 68.00

\*Minimum cook time 30minutes for medium – well done

### PLUS 1 side per person:

Beer battered onion rings, garlic mushrooms, rocket salad, truffle mayo & parmesan hash browns, haggis bon bons, maple & thyme root vegetables, bacon green beans

### 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* 17.95

Turtle bean & sweet potato burger, caramelised onions, smoked garlic mayo *GFA, DFA, VAP* 14.95

Crispy buttermilk chicken burger, streaky bacon, garlic & parmesan mayo 15.95

### MAINS

Pan seared fish of the day, pea puree, Hasseback potatoes, confit tomatoes, lemon 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  
Add pulled tinga turkey 7.50

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

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

Crispy fried breaded aubergine steak, Napoli, mozzarella, hand cut chips, house salad 16.95

North Indian seafood curry, coriander rice, lime yoghurt, devilled potatoes, garlic flatbread 17.95

Grilled garlic chicken, charred courgettes, lemon & sun blushed tomato risotto, basil pesto 17.95

### SWEETS

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

Vanilla & maple crème brûlée, white chocolate & cranberry cookie 6.95

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

White chocolate cheesecake, strawberry coulis, meringue kisses 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	3.15	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 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*