

ANTICO

ALL DAY

BREAKFAST 8AM – 11.30AM

Traditional Scottish

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

Nature

Smoky squash & sweet potato bangers, nut haggis, sweetcorn & tofu fritter, potato scone, tomato, baked beans, mushrooms, spicy fried potatoes *GFA, VAP, DFA* 11.95

Full breakfast served with tea or coffee, toast, homemade strawberry preserve and marmalade.

Bubbles & Breakfast

Add a glass of bubbly & strawberries to your choice of the above full breakfasts.

Prosecco Breakfast 18.20
Champagne Breakfast 20.95

Wee Traditional

Bacon, pork sausage, fried egg, mushrooms, potato scone *GFA, DFA* 7.95

Wee Nature

Smoky squash & sweet potato banger, nut haggis, potato scone, mushrooms, baked beans *GFA, VAP, DFA* 7.95

Wee breakfast served with toast, homemade strawberry preserve and marmalade.

Filled breakfast roll:

Choose from any of our full traditional or nature breakfast items. *GFA*

1 filling 3.95 2 fillings 4.45 3 fillings 4.95

Duck 'n' Browns Benny

Hash browns, shredded duck, poached eggs, hollandaise, toasted muffin *GFA, DFA* 11.50

Eggs Any Way

Eggs cooked your way, wholemeal toast *GFA, DFA* 5.35

Avocado & Eggs

Avocado smash, granary toast, poached eggs, black sesame, parsley, crumbled feta, mint, olive oil *GFA, DFA* 10.55

French Toast Crumpets:

Bacon & maple syrup 9.50

Baked cinnamon apples, Biscoff, Chantilly cream 9.50

Granola

Maple, coconut, cashew, pumpkin seed & dried cranberry granola bowl, yoghurt, mixed berry compote *DFA, VAP* 5.80

CAKES

Caramel shortcake 2.40

Cake selection *GFA*

See your server for today's selection 3.70

Fruit scone, strawberry jam & Chantilly cream 2.95

*VAP – Vegan Alteration Possible
GFA – Gluten free option available
DFA – Dairy free option available*

Our products are made with ingredients that contain allergens. Please speak to our staff about your requirements before ordering. Although every care is taken to ensure dietaries are catered for, we cannot guarantee no cross contamination has taken place.

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.

ALL DAY MENU NOON – 5PM

SMALL DISHES

Soup of the day, house bread *GFA, DFA, VAP* 5.85

Crispy squid rings, green onions, chillies, sumac, harissa mayonnaise 9.55

Baked camembert to share, garlic loaf, balsamic onion relish, candied walnuts *GFA* 16.95

Hot smoked cured salmon, whipped feta, sea salt & rosemary focaccia, olive pangritata *GFA, DFA* 9.75

Korean wings, sesame, ginger, soy, garlic, lime, chilli & gochujang
Chicken 8.50
Cauliflower *VAP* 7.50

Aubergine pate, toasted pine nuts, garlic flatbread, mint oil pomegranate molasses *VAP, DFA, GFA* 7.95

Smoked bacon & seafood chowder, house bread 8.95/14.95

Scottish mussels, white wine, cream, garlic, parsley, shallots & house bread *GFA, DFA* 11.75

Nachos, cheese, guacamole, pico de gallo, jalapenos, coriander & lime sour cream 9.50/14.75
Add Cajun pulled turkey 4.85

BURGERS & SANDWICHES

Aberdeen Angus steak burger, streaky bacon, cheddar, smoked tomato relish, baby gem, pickles, tomato, house slaw, hand cut chips *GFA, DFA* 15.95

Southern fried chicken burger, black garlic aioli, tomato, baby gem, pickles, house slaw, hand cut chips 14.95

Black bean & lentil burger, crispy onions, smoked applewood, tomato, baby gem, smoked tomato relish, pickles, house slaw & hand cut chips *GFA, DFA, VAP* 14.95

Tempura soft shell crab, crushed avocado, mayo, okonomi sauce, rocket, house slaw & hand cut chips 19.95

Philly cheesesteak - seared steak strips, peppers, onion & cheddar cheese, soft baguette, house slaw & salad *GFA* 13.95

SUNDAY ROAST

(Available every Sunday from 12pm)

Roast of the day, roast potatoes, thyme roasted root vegetables, Yorkshire pudding, traditional gravy 17.95

SIDES

Marinated olives *GFA, DFA, VAP* 3.65

Garlic loaf *GFA* 4.30

Mac 'n' cheese 5.95

Hand cut chips with:

Black garlic aioli & sweet chilli dip *GFA, VAP, DFA* 4.30

Truffle mayonnaise & parmesan *GFA* 4.95

MAINS

Mixed grill – Lamb cutlet, bacon steak, Cumberland sausage, tomato, mushroom, hand cut chips 19.95

Battered haddock, hand cut chips, minted crushed peas & tartare sauce 15.95

Pea & courgette risotto, basil pesto

'Nduja crusted corn fed chicken breast 16.95

Churrasco cauliflower steak *VAP, DFA, GFA* 15.95

Smoked haddock, buttery mash, cheddar sauce, green beans & poached egg *GFA* 16.95

Pumpkin, chickpea & courgette Goan curry, toasted coconut rice, raita, garlic naan *VAP, DFA* 17.95

West coast lobster, garlic & herb butter hand cut chips, house salad *GFA, DFA*
Half 29.95 Whole 55.95

Char-grilled 28-day aged ribeye steak 280g, tomato, rocket & Parmesan salad, hand cut chips & peppercorn sauce *GFA, DFA* 31.95

Tinga Soft Shell Tacos

Pulled Cajun turkey, guacamole, pico de gallo, queso fresco, Mexican pickles *DFA* 15.95

SWEETS

Sticky toffee pudding, butterscotch sauce, vanilla ice cream 7.95

Vanilla crème brûlée, charred plum, poppy seed shortbread *GFA* 7.95

Dark chocolate & hazelnut truffle torte, Chantilly cream, winter berry coulis *VAP, DFA* 7.95

Piña colada cheesecake, spiced rum & lime curd, burnt pineapple compote 7.95

Ice cream sundae: vanilla ice cream, caramel sauce, sticky toffee & brownie pieces, marshmallows, whipped cream 7.95

I.J. Mellis artisan cheese: Seasonal selection of three cheeses from local cheesemonger, I.J.Mellis, oatcakes, red onion chutney *GFA* 10.95

BEVERAGES

	cup	mug
Cup of fresh ground coffee	3.20	3.90
Cappuccino	3.20	3.90
Americano	3.20	3.90
Flat white		3.20
Mocha		3.30
Café or Iced latte		3.30
Hot chocolate		3.10
Hot chocolate with cookie & marshmallows		3.90
Chai latte		3.80

	single	double
Espresso	2.75	3.25
Macchiato	2.95	3.25
Extra shot of espresso	1.35	

Liqueur coffee 5.35
Liqueur hot chocolate 5.35

Add Vanilla, caramel, hazelnut or gingerbread 0.75

Pot of tea: Blended, herbal, fruit or fresh mint 3.10

Add soya, almond, oat milk 0.75

Hot beverages are made with semi skimmed or full fat milk.