

Opening Hours

Restaurant

Tuesday to Friday Lunch 12 – 3pm
Tuesday to Saturday Dinner 6 – 10.30pm
Saturday & Sunday Brunch 11 – 3pm

Downstairs Bar

Tuesday & Wednesday 5 - 11pm
Thursday 5 - 12am
Friday & Saturday 5 - 1.30am

Wines by the glass

Bubbles

Prosecco DOC - *Trulli* £6
Prosecco di Valdobriadene DOCG - *Zucchetto* £8
NV Sparkling Pinot Rose - *Perini & Perini* £5

Whites

Falerio DOC – *Saladini Pilastris* £4
Pinot Grigio IGT - *La Casada* £5
Trebiano d’Abruzzo DOC - *Terrana* £6
Soave Classico DOC - *Inama* £7
Fiano d’Avellino DOCG – *Terredora* £8

Rose

Costa della Sesia “Majoli” DOC - *Sella* £7 / £30

Reds

Nero d’Avola IGT Sicilia - *Terra Firma* £4
Rosso Piceno DOC - *Saladini Pilastris* £5
Montepulciano d’Abruzzo DOC - *Terrana* £6
Chianti Riserva DOCG “Fortebraccio” - *La Pieve* £7
Primitivo di Manduria DOC - *Stella Morella* £7

Antico

Restaurant & Bar

Sunday Brunch Menu

Breakfast

(Served 11am to 1pm)

Raisin & Almond Granola, Banana & Honey £5
Breakfast Sandwich - Fried Egg, Prosciutto, Tomato & Basil £7
Eggs Benedict or Florentine £8
Bacon, Eggs & Toast £6
Frittata (See blackboard or ask your server) £12

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Nocerella Olives & Focaccia £4

To Start

Beetroot, Gorgonzola, Walnut & Rocket Salad £5
Scallop Carpaccio, Chives & Lime Dressing £8
Halibut Fritti, Fresh Chilli & Caper Aioli £6
Antipasti - Prosciutto Braciotto, Spianata, Guanciale, Olives & Focaccia £7
Devon Crab, Radish, Shallots & Rocket £8
Mozzarella, Artichoke, Tomato & Basil £6

Mains

Roast Pork Loin Wrapped in Prosciutto, Roasted Vegetables, Gravy £16
Pot Roasted Lamb Shoulder, Roasted Vegetables, Gravy £16
Tuna Steak, Sauteed Medley of Summer Vegetables £17
Fresh Tomato, Black Olive, Chilli & Basil Fettuccine £11
Pan Roasted Wild Black Bream, Tomatoes, Capers, Olives & Spinach £15
Ribeye Steak (35 day aged), Marinated Grilled Zucchini & Peperonata £20
Monkfish, Tomato, Chilli & Garlic Risotto £14
Broad Bean, Ricotta & Mint Ravioli, sprinkled with Prosciutto £12

Sides: Roasted Potatoes, Spinach, Leaf Salad All £3

Softies & Smoothies

Freshly Squeezed Orange Juice £5
Virgin Mary £5
Passion Fruit Smoothie £5
Wild Berry Smoothie £5

Brunch Cocktails

Jubilee Fizz - Prosecco, Elderflower Liqueur, Lemon £8
Passion Fruit Bellini – Prosecco, Passion Fruit £7
Aperol Spritz – Prosecco, Aperol, Soda £7
Bloody Mary £7

Desserts

Tiramisu £5
Chocolate, Almond & Hazelnut Cake £5
Crema di Mascarpone, Summer Berries & Croccante £5
Regional Cheeses & Mostarda di Frutta £8

Homemade Gelato & Sorbetto

Caramel Gelato £4
Dark Chocolate Gelato £4
Sorbetto (See blackboard or ask your server) £4

Downstairs Bar

Acoustic Nights

Live music every other Wednesday
(Check website or Facebook for listings)

Aperitivo Hour 5 - 7pm
2 for 1 on Cocktails,
House Spirits, Wines & Beers.

The bar is now open until
1.30am Friday & Saturday

The downstairs Bar may be privately hired for up to
70 guests. Please ask at reception for availability.

We're also showing The Games!