

## 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 Valdobbiadene DOCG - *Zucchetto* £8  
NV Sparkling Pinot Rose - *Perini & Perini* £5

### Whites

Inzolia IGT - *Terra Firma* £4  
Pinot Grigio IGT - *La Casada* £5  
Falerio DOC – *Saladini Pilastris* £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* £8

## Sunday Roasts

We’re now serving roasts along side our brunch on Sunday.  
Please ask your server or at reception for menu’s.

# Antico

## Restaurant & Bar

## Saturday 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  
Halibut Fritti, Fresh Chilli & Caper Aioli £6  
Fennel, Orange, Rocket, Olive & Almond Salad £5  
Antipasti Board - Selection of Cold Cuts, Olives & Focaccia £7  
Devon Crab, Radish, Shallots & Rocket £8  
Mozzarella, Artichoke, Tomato & Basil £6

### Mains

Slow Roasted Pork & Juniper Ragu Fazzoletti £13  
“Bolton Abbey” Roasted Lamb Rump, Caponata, Mint Oil £18  
Roasted Salmon, Capers, Sauteed Summer Vegetables & Balsamic £15  
Broad Bean, Ricotta & Mint Ravioli , sprinkled with Prosciutto £12  
Monkfish, Tomato, Chilli & Garlic Risotto £14  
Pan Roasted Wild Sea Bream, Tomatoes, Capers, Olives & Spinach £15  
Fresh Baby Tomatoes, Black Olives, Chilli & Basil Fettuccine £11  
Ribeye Steak (35 day aged) Grilled Marinated Zucchini & Peperonata £20

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 £8

### Homemade Gelato & Sorbetto

Caramel Gelato £4  
Almond 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.