STARTERS

£3.95

Soup of the Day

Homemade seasonal soup dish

Antipasto Platter (2 persons) Selection of Parma ham, Salami, Mortadella and Bresaola	£7.25
Special BBQ Chicken Wings Locally sourced chicken wings seasoned in our recipe BBQ sauce	£5.50 r secret
Calamari with Green Tabasco Mayo Deep fired Calamari served with fresh crispy salad and green tobasco mayonnaise	£6.95
Special BBQ Rack of Ribs Succulent slow roasted pork ribs seasoned in our secret recipe BBQ sauce.	£7.95
Mixed Wild Funghi with Garlic Butter A selection of wild mushrooms tossed in garlic, lemon and parsley butter served with toasted bread	£5.25
Duck Parfait and Toast Smooth duck parfait served with caramelized chutney and toasted brioche	£6.95
Grilled Prawns and Scallops Served with a lemon garlic butter and pistachio vinaigrette	£6.95
Chicken Ceasar Salad Corn fed chicken breast, crisp lettuce, croutons and Antico Ceasar dressing	£6.95

STEAK SAUCES

Peppercorn Sauce	£2.00
Diane Sauce	£2.00
Stilton Sauce	£2.00

MAIN COURSE

French Trimmed Rack of Lamb

Locally sourced slow roasted lamb seasoned with rosemary and accompanied with a red wine jus, new potatoes and wilted spinach

Gressingham Confit of Duck

Anitco signature duck locally sourced served with a fresh cherry jus, creamed maris mash and green beans

Corn Fed Chicken Breast

Locally sourced corn fed chicken with a white wine and cream sauce and boiled rice

Homemade Beef Burger £9.95

Prime steak mince lightly seasoned, topped with cheese served with fat chips

£24.95

Mixed Grill
Locally sourced prime cuts of Sirlion steak,
Lamb, chicken and sausage topped with
extra virgin olive oil and Greek salad

21 DAY AGED STEAKS

Rump Steak 12 oz Locally sourced prime steak cooked to your liking	£15.95
Sirlion Steak 10 oz Locally sourced prime steak cooked to your liking	£15.95
Ribeye Steak 10 oz Locally sourced prime steak cooked to your liking	£16.95
T Bone Steak 14 oz Locally sourced prime steak cooked to your liking	£17.95
Fillet Steak 8 oz Locally sourced prime steak cooked to your liking	£21.95

SEAFOOD

Swordfish Steak
Charcoal grilled swordfish, served in a white wine, fresh chilli and garlic sauce or with a squeeze oflemon and cracked black pepper and stir fried vegetables

Fillet Sea Bass £16.95
With emon butter, served with crushed potatoes
green beans

Grilled Calamari with Lime Mayonnaise £11.95
Fresh grilled calamari served with fresh crispy salad and homemade lime mayonnaise

Grilled Salmon Steak £13.95
Served with fennel and oil salsa and crushed potatoes

VEGETARIAN

Wild Mushroom and truffle oil Risotto £9.95
Served with side salad

SIDE DISHES

French Fries	£2.75
Fat Chips	£2.75
Cream Maris Mash	£2.75
Dauphionoise Potatoes	£2.75
Wilted Spinach	£2.75
Green Beans	£2.95
Seasonal vegetables	£2.95
Mixed Salad	£2.25



We value your comments as much as your custom

Please remember to leave your comments on our feedback cards at the end of your meal and we will enter you into our monthly draw for a chance to win a 3 course meal for 2

Murder Mystery Night

Do you fancy yourself as the next Sherlock Holmes? Then book your table this coming April to show off your super sleuth skills.

> 7.30pm to 10.30pm Drink on arrival 3 course meal Coffee and mints

Please ask a member of staff for more details

Sunday Carvery KIDS EAT FREE

(Children under the age of 10 eat for free. Terms and conditions apply)

We endeavour to ensure that all our products are GM Free. Some items on our menu may contain traces of nuts.

LOVE STEAK LOVE ANTICO