

WEEKEND BRASSERIE MENU

Served on Saturday & Sunday 12 till 4pm

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| Eggs benedict | 6 |
| Eggs florentine | 6 |
| Caesar salad, anchovies, grated egg, parmesan crisp | 5 |
| Wild mushrooms on toasted sourdough & poached egg | 5 |
| Soft shell crab burger, sauce gribiche | 6 |
| Beer battered haddock , triple cooked chips, tartare sauce | 10 |
| Anfora beef burger, onions, tomatoes, gherkins, triple cooked chips <i>Add extra topping: choose from cheese, bacon or egg for £1</i> | 10 |
| Crispy confit duck leg, sauteed potatoes, bok choy & plum compote | 14 |
| Omelette Arnold Bennett with green salad | 14 |
| Slow cooked pork belly, creamy mash & choucroute | 14 |
| Pan-fried tofu, summer vegetable ragout, honey & soy dressing | 13 |
| Roast haunch of roe deer, truffle polenta & wild mushrooms | 15 |



Some dishes contain nuts, dairy and other allergens.
Please let your waiter know if you suffer from a food allergy or intolerance.
A discretionary service charge of 10% will be added for parties of six and over.

Anfora Wine Bar, 87a Giles Street, Edinburgh, EH6 6BZ
www.anforawinebar.co.uk

WEEKEND BRASSERIE MENU

DESSERT

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| Chocolate brownie sundae | 6 |
| Summer berries, chantilly cream & vanilla ice cream | 6 |
| Honey glazed apricots, vanilla creme fraiche & shortbread | 6 |
| Pistachio & olive oil cake, salted caramel flakes & white peach sorbet | 7 |
| Selection of cheeses from Pollingtons | 7 |

MONTHLY *wine* FLIGHT

(4x 50ml glass)

"IT MIGHT AS WELL BE SPRING" - £ 12

Spring is in the air & this month at Anfora we're adding a little (very much needed) sunshine to our wine flight. The journey begins with a beautifully balanced sparkling rose from the Bugey region in France. Moving further north we discover the delights of Alsace. The Gewurztraminer Reserve is a testimonial of floral, citrus & exotic fruits. Then the New World throws up the challenge with a masterful Mornington Chardonnay from Crittenden estate in Australia. We finish with a very underrated Sangiovese. Pure, fresh with a welcoming smile from Tuscany.

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VIN DU BUGEY CERDON ROSE, FRANCE

GEWURZTRAMINER RESERVE, J. CATTIN, 2012 ALSACE, FRANCE

CHARDONNAY PENINSULA, CRITTENDEN ESTATE, 2012 AUSTRALIA

TOSCANA ROSSO, SANGIOVESE, ARPAIA, 2009 ITALY

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