

# WEEKEND BRASSERIE MENU

*Served on Saturday & Sunday 12 till 4pm  
Our menu is subject to change*

Pan -fried duck liver crostini, balsamic glaze & watercress	6
Smoked mackerel, pickled fennel, confit orange & herb dressing	7
Baked sardines with tartar sauce	7
Salad of poached pears, gorgonzola, walnut & rocket	6
Vitello tonnato with fried capers	7
Pan-fried tofu with chickpeas, summer vegetable ragout, honey & soy dressing	14
Wild boar sausage, pommery mustard mash, savoy cabbage	15
Venison pie with watercress & courgette salad	15
Summer lamb casserole, truffle soft polenta & gremolata	16
Veal escalope with salted tuscan ham, salad of poached pears, rocket, gorgonzola & hazelnut	16



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](http://www.anforawinebar.co.uk)

# WEEKEND BRASSERIE MENU

## DESSERT

Floating islands	6
Honey glazed apricots, vanilla crème fraîche & cashew nuts	6
Orange, carrot & almond cake with confit orange & vanilla ice cream	7
Baked white chocolate tart, chantilly cream, blueberries & blackberries	7
Selection of cheeses from Pollingtons	7

## MONTHLY *wine* FLIGHT

(3x 75ml glass)

### "SUMMERTIME... CAN YOU DIG IT?" - £ 12

*This month at Anfora we're challenging your perception of summer.*

*The journey begins in Languedoc, France with a lovely light rose made from cinsault & syrah. This rose is totally fruit driven with soft red berries, candied strawberries & spicy characters. Then we are off to the warmer climes of Waipara Valley, New Zealand for the stunning Sauvignon Blanc, Main Divide. Bursting with aromas. Passion fruit, gooseberries, citrus fruits & ripe cantaloupe melon. The trip is rounded off with a wonderfully rich red from the heel of Italy - the extraordinary Primitivo Manduria Riserva 62. Hand picked grapes, ripe fruits, and chocolate. Simply divine.*

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LO BARTAS ROSE, DOMAINE BASSAC, 2013 FRANCE (organic)  
SAUVIGNON BLANC, MAIN DIVIDE, WAIPARA, NZ  
PRIMITIVO MANDURIA RISERVA 62, ITALY  
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