

SUMMER DINNER MENU

STARTER

Smoked mackerel, pickled fennel, confit orange & herb dressing	7
<i>DONKEYXOTE GARNACHA, 2013 SPAIN (organic) 4.50 175ml 6.00</i>	
Pan seared scallops, chorizo jam, apple & kohlrabi salad	8
<i>VOIGNIER TERRE DES OLIVETTES 2013 FRANCE 125ml 4.50 175ml 5.50</i>	
Quail with orange, carrot & vanilla puree, baby beetroot & blackberries	7
<i>SAUVIGNON BLANC, MAIN DIVIDE, WAIPARA, NZ 5.00 175ml 7.50</i>	
Tartar of heritage tomatoes with soft boiled quail egg, buffalo mozzarella & basil	6
<i>ALBARINO O ROSAL, RIAS BAIXAS, 2013 SPAIN 125ml 7.00 175ml 10.50</i>	
Pan -fried duck liver crostini, balsamic glaze & watercress	6
<i>PINOT GRIGIO CANTINA TERLANO, 2013 ITALY 125ml 5.50 175ml 7.50</i>	

MAIN COURSE

Rump of lamb, sauteed new potatoes, baby peas, aubergine caviar & salt baked turnip	17
<i>CHATEANEUF DU PAPE, RHONE, 2010 FRANCE (organic) 125ml 9.50 175ml 14.50</i>	
Slow cooked pork belly, pane of pulled pork, creamy savoy cabbage & potato gratin	15
<i>CATARRATO, CIELLO, SICILY, 2014 (Biodynamic) ITALY 125ml 4.00 175ml 6.00</i>	
Pan-fried tofu, summer vegetables, honey & soy dressing	15
<i>CHARDONNAY PENINSULA, CRITTENDEN ESTATE, 2012 AUSTRALIA 125ml 8.50 175ml 13.00</i>	
Pan seared monkfish with pomme mousseline, sweetcorn, wild mushrooms, pancetta & samphire	17
<i>SANCERRE, LETOURNEBRIDE 2013 (Biodynamic), FRANCE 125ml 6.50 175ml 9.50</i>	
Haunch of roe deer, beetroot puree, polenta cake, courgettes & blueberry-pine nut sauce	16
<i>SANTA JULIA, MALBEC, 2014 ARGENTINA (organic) 125ml 4.50 175ml 6.50</i>	

*There are two specials available on the weekends.
Please check the board or ask your waiter for details.
Our menu is subject to change*



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

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

DESSERT

Baked white chocolate tart, cherries with vanilla ice cream <i>CHATEAU LA GONTRIE PREMIERES COTES DE BORDEAUX, 2013 50ml 5.00</i>	7
Honey glazed apricots, vanilla crème fraîche & cashew nuts <i>ERDENER TREPPCHEN RIESLING KABINETT, 2011 GERMANY 125ml 5.50 175ml 7.50</i>	6
Orange, carrot & almond cake, salted caramel flakes, mascarpone & blueberries <i>MUSCAT BEAUME DE VENISE, 2013 FRANCE CHATEAU PESQUIE RHONE 50ml 5.50</i>	6
Elderflower cheesecake with summer berries & salted caramel ice cream <i>GEWURZTRAMINER RESERVE, J. CATTIN, 2012 ALSACE, FRANCE 125ml 5.00 175ml 7.50</i>	7
Selection of cheeses with bread & seasonal fruit <i>VINTAGE COLHEITA PORT 2005 PORTUGAL 50ml 7.00</i>	9.5

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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BAR BITES

Assorted Bread Basket	2.5
Olives	1.5
Anfora charcuterie board	11
Anfora Cheese Board	9.5
Venison Pie with glass of Rioja	9



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