

WINTER DINNER MENU

STARTER

Seared scallops, chorizo jam, apple & celeriac puree, coriander cress <i>SAUVIGNON COLOMBARD, 2013 COTES DE GASCOGNE 125ml 4.00 175ml 5.50</i>	7.5
Grilled mackerel, citrus and fennel salad, candied hazelnuts <i>CATARRATTO, CIELLO, SICILY, 2014 ITALY 125ml 4.00 175ml 5.50</i>	7
Roasted quail, orange, carrot & vanilla puree, choucroute & walnuts <i>CHARDONNAY, MORNINGTON PENINSULA, 2012 AUSTRALIA 125ml 8.50 175ml 13.00</i>	7.5
Pan fried aubergine, caramelised onions, crispy garlic & basil <i>NERO D'AVOLA, CIELLO, SICILY 2013 ITALY 125ml 4.50 175ml 5.50</i>	6

MAIN COURSE

Slow cooked pork belly, braised pork cheek, savoy cabbage & creamy mash <i>VIOGNIER TERRE DES OLIVETTES 2013 FRANCE 125ml 4.50 175ml 5.50</i>	14
Pan fried salmon, crushed new potatoes, bok choy, tomato, caper & anchovy <i>CHAMPAGNE BLANC DE BLANC BRUT GONET SULCOVA NV FRANCE 125ml 9.00</i>	15
Haunch of venison, crispy pressed potato, parsnip puree & curly kale <i>SHIRAZ WOODCUTTERS BAROSSA VALLEY 2012 AUSTRALIA 125ml 8.00 175ml 12.00</i>	16.5
Risotto of beetroot, crème fraîche & rocket <i>VALPOLACELLA 'IPERICO' 2012 ITALY 125ml 5.50 175ml 7.50</i>	12.5



Some dishes contain nuts, dairy and other allergens.
Please let your waiter know if you suffer from a food allergy or intolerance.

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

DESSERT

White chocolate tart, rhubarb & candied orange <i>PESQUIE MUSCAT DE BEAUMES DE VINISE 2013 50ml 5.00</i>	6
Cinnamon panna cotta, blueberry compote & shortbread <i>RIESLING KABINETT 2011 WEINGUT MEULENHOF 125ml 5.50 175ml 7.50</i>	6
Vanilla cheesecake, poached pears, orange & cardammon ice cream <i>CHATEAU LA GONTRIE 50ml 4.50</i>	6.5
Cheese from Pollingtons & Henris (Served with bread, crackers & chutney) <i>DOWS 1985 VINTAGE PORT 50ml 8.00</i>	9

MONTHLY *wine* FLIGHT

(3x 75ml glass)

"THE NATURAL" - £ 9

Natural wine is all the rage at the moment. Here are three examples we do, to wet your appetite.

CATARRATTO, CIELLO, SICILY, 2014 ITALY (biodynamic)

Certified organic grapes and winery, with minimal intervention throughout. No fining agents or filtration are used. As a result you get a wine with great flavour & texture.

VALPOLACELLA DOC 'IPERICO' 2012 ITALY (biodynamic)

From one of the best wine production area in Italy. Light & fruity, full of body & flavour. Hints of plum, red cherry & chocolate.

NERO D'AVOLA, CIELLO, SICILY 2013 ITALY (biodynamic)

Made from organic grapes, this wonderful red has freshness & energy. Expect hint of black plum, coffee, chocolate & pleasant spiciness.

BAR BITES

	<i>One</i>	<i>Sharing</i>
Assorted Bread Basket		2.5
Olives		1.5
Charcuterie	5.5	9
Mini Burger	3.5	9
Risotto balls with truffle mayonnaise	5	
Assorted Cheese Board		9



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