

SUMMER DINNER MENU

STARTER

- Pan seared scallops, chorizo jam, apple & kohlrabi puree & coriander cress** 8
VOIGNIER TERRE DES OLIVETTES 2013 FRANCE 125ml 4.50 175ml 5.50
- Wood pigeon breast, orange, carrot & vanilla puree, baby beetroot & blackberries** 7
CIELLO ROSSO, NERO D'AVOLA, SICILY, 2013 ITALY 125ml 4.50 175ml 5.50
- Octopus carpaccio, toasted pine nuts, pomegranate, clams & radish cress** 6.5
CABERNET SAUVIGNON, UNDARRAGA, 2011 CHILE 125ml 5.50 175ml 7.50
- Tartar of heritage tomatoes with quail egg burrata, parmesan crisp & basil** 7
SAUVIGNON COLOMBARD, COTES DE GASCOGNE, FRANCE 125ml 5.00 175ml 6.00

MAIN COURSE

- Rump of lamb, ragout of peas, broad beans, red peppers & salt baked turnips** 18
CHATEANEUF DU PAPE, RHONE, 2010 FRANCE (organic) 125ml 9.50 175ml 14.50
- Slow cooked pork belly, pork cheek, crispy potatoes, sweetcorn puree & wild asparagus** 17
PINOT NOIR, WINGSPAN NELSON, 2013 NEW ZEALAND (organic) 125ml 5.50 175ml 8.00
- Pan-fried tofu, summer vegetables, honey & soy dressing** 15
CHARDONNAY PENINSULA, CRITTENDEN ESTATE, 2012 AUSTRALIA 125ml 8.50 175ml 13.00
- Pan-seared halibut, potato gnocchi, pancetta, girolle mushrooms & monk's beard** 19
GEWURZTRAMINER RESERVE, J. CATTIN, 2012 ALSACE, FRANCE 125ml 5.00 175ml 7.50

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*There are two specials available on the weekends.
Please check the board or ask your waiter for details.*
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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.

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

DESSERT

Baked white chocolate tart, cherries with lime & yogurt ice cream CHATEAU LA GONTRIE 50ml 5.00	7
Pistachio & olive oil cake, salted caramel flakes & chantilly cream MUSCAT BEAUME DE VENISE, 2013 FRANCE CHATEAU PESQUIE RHONE 50ml 5.50	7.5
Elderflower mousse, summerberries & shortbread GEWURZTRAMINER RESERVE, J. CATTIN, 2012 ALSACE, FRANCE 125ml 5.00 175ml 7.50	7.5
Selection of cheeses with homemade chutney, bread & seasonal fruit VINTAGE COLHEITA PORT 2005 PORTUGAL 50ml 7.00	9.5

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 BUGUEY 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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BAR BITES

Assorted Bread Basket	2.5
Olives	1.5
Anfora charcuterie board	11
Anfora Cheese Board	9.5
Soft shell crab burger, tar tar sauce	5
Corn & chorizo fritters with cucumber raita	5



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