

# WINTER DINNER MENU

## STARTERS

<b>Seared scallops, chorizo jam, apple &amp; celeriac puree, coriander cress</b>	<b>7.5</b>
<i>SAUVIGNON COLOMBARD, 2013 COTES DE GASCOGNE 125ml 4.00 175ml 5.50</i>	
<b>Grilled mackerel, citrus and fennel salad, candied hazelnuts</b>	<b>7</b>
<i>CATARRATTO, CIELLO, SICILY, 2014 ITALY 125ml 4.00 175ml 5.50</i>	
<b>Roasted quail, orange, carrot &amp; vanilla puree, grapes, walnuts &amp; chicory</b>	<b>7.5</b>
<i>CHARDONNAY, MORNINGTON PENINSULA, 2012 AUSTRALIA 125ml 8.50 175ml 13.00</i>	
<b>Goats cheese crottin, marinated beetroot, pear jelly &amp; rocket</b>	<b>6</b>
<i>GEWURZTRAMINER RESERVE 2012 J. CATTIN 125ml 5.00 175ml 6.50</i>	
<b>Pan fried aubergine, caramelised onions, crispy garlic &amp; basil</b>	<b>6</b>
<i>NERO D'AVOLA, CIELLO, SICILY 2013 ITALY 125ml 4.50 175ml 5.50</i>	

## MAIN COURSES

<b>Slow cooked pork belly, braised pork cheek, savoy cabbage &amp; creamy mash</b>	<b>14</b>
<i>PINOT NOIR WINGSPAN NELSON 2013 NEW ZEALAND 125ml 5.50 175ml 8.00</i>	
<b>Pan fried salmon, crushed new potatoes, bok choi, tomato, caper &amp; anchovy</b>	<b>15</b>
<i>CHAMPAGNE BLANC DE BLANC BRUT GONET SULCOVA NV FRANCE 125ml 9.00</i>	
<b>Roasted breast of guinea fowl, spinach &amp; chicken liver stuffed legs, lentils</b>	<b>16.5</b>
<i>SANTA JULIA MALBEC 2014 LA AGRICOLA 125ml 4.00 175ml 5.50</i>	
<b>Haunch of venison, crispy pressed potato, parsnip puree &amp; curly kale</b>	<b>16.5</b>
<i>SHIRAZ WOODCUTTERS BAROSSA VALLEY 2012 NEW ZEALAND 125ml 8.00 175ml 12.00</i>	
<b>Creamy polenta, pan fried crispy wild mushrooms, rocket &amp; parmesan</b>	<b>12.5</b>
<i>VALPOLACELLA 'IPERICO' 2012 ITALY 125ml 5.50 175ml 7.50</i>	



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)

## DESSERTS

<b>Baked white chocolate tart, poached rhubarb &amp; candied orange</b> <i>PESQUIE MUSCAT DE BEAUMES DE VINISE 2013 50ml 5.00</i>	<b>6</b>
<b>Vanilla panna cotta, blueberry compote &amp; shortbread</b> <i>RIESLING KABINETT 2011 WEINGUT MEULENHOF 125ml 5.50 175ml 7.50</i>	<b>6</b>
<b>Dark chocolate fondant, blackberries, crushed nuts &amp; bay leaf ice cream</b> <i>QUINTA DE LA ROSA 1990 VINTAGE PORT 50ml 6.00</i>	<b>6.5</b>
<b>Vanilla cheesecake, poached pears &amp; passion fruit sorbet</b> <i>CHATEAU LA GONTRIE 50ml 4.50</i>	<b>6.5</b>
<b>Cheese from Pollingtons &amp; Henris (Served with bread, crackers &amp; chutney)</b> <i>DOWS 1985 VINTAGE PORT 50ml 8.00</i>	<b>9</b>

## SPECIALS

<b>60 Day hung sirloin, triple cooked chips, onion rings &amp; béarnaise sauce</b> <i>PRIMITIVO 62 RISERVA 125ml 9.00 175ml 13.00</i>	<b>24.5</b>
<b>Pan fried hake, couscous with almonds, rasins &amp; spring onion, and samphire</b> <i>PINOT GRIGIO CANTINA TERLANO 2013 125ml 5.50 175ml 7.50</i>	<b>18</b>

## BAR BITES

	<i>One</i>	<b>Sharing</b>
Assorted Bread Basket		<b>2.5</b>
Olives		<b>1.5</b>
Charcuterie	<b>5.5</b>	<b>9</b>
Pulled Pork Sandwich		<b>5.5</b>
Smoked Haddock Fritters	<b>3.5</b>	<b>6</b>
Mini Burger	<b>3.5</b>	<b>9</b>
Polenta Chips		<b>3.5</b>
Assorted Cheese Board		<b>9</b>



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