

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 & radish cress** 6
CABERNET SAUVIGNON, UNDARRAGA, 2011 CHILE 125ml 5.50 175ml 7.50
- Tartar of heritage tomatoes with soft boiled quail egg, 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
CATARRATTO, CIELLO, SICILY, 2014 ITALY 125ml 4.00 175ml 5.50
- Pan-fried tofu, summer vegetable ragout, honey & soy dressing** 15
CHARDONNAY PENINSULA, CRITTENDEN ESTATE, 2012 AUSTRALIA 125ml 8.50 175ml 13.00
- Pan-fried halibut, potato gnocchi, pancetta, girolle mushrooms & monk's beard** 19
GEWURZTRAMINER RESERVE, J. CATTIN, 2012 ALSACE, FRANCE 125ml 5.00 175ml 7.50



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

White chocolate fondant, raspberries & lemon sorbet <i>CHATEAU LA GONTRIE 50ml 5.00</i>	8
Pistachio & olive oil cake, salted caramel flakes & glazed apricots <i>MUSCAT BEAUME DE VENISE, 2013 FRANCE CHATEAU PESQUIE RHONE 50ml 5.50</i>	7.5
Elderflower mousse, summerberries & shortbread <i>GEWURZTRAMINER RESERVE, J. CATTIN, 2012 ALSACE, FRANCE 125ml 5.00 175ml 7.50</i>	7.5
Selection of cheeses with homemade chutney, bread & seasonal fruit <i>VINTAGE COLHEITA PORT 2005 PORTUGAL 50ml 7.00</i>	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 BUGY 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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