

# SEASONAL PRIX FIXE MENU

## STARTER

*Cauliflower soup, roast romanesca & truffle oil*

*Slow cooked pork belly, pickled cucumber & quail eggs*

*Pan fried aubergine, caramelised onions, crispy garlic & basil*

## MAIN COURSE

*Confit duck leg, sauteed new potatoes with garlic & chilli kale*

*Pan fried whole plaice, new potatoes with caper & butter sauce*

*Creamy polenta, pan fried wild mushrooms, rocket & parmesan*

## DESSERT

*Vanilla panna cotta, blueberry compote & shortbread*

*Baked white chocolate tart, poached rhubarb & candied orange*

*Cheese from Pollingtons & Henris , served with bread, crackers & chutney  
(MANCHEGO, CLAVA, ANSTER)*

## SEASONAL PRIX FIXE MENU

*Chef's Seasonal Prix Fixe menu offers a choice of 3 dishes per course*

*LUNCH (12-3pm) - Two courses £ 12.50; Three courses £14.50*

*EVENING (5.30-7pm) - Two courses £ 13.50; Three courses £15.50*



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)