

AUTUMN DINNER MENU

STARTER

Parsnip velouté, egg yolk & black sesame seeds	6
<i>VOIGNIER TERRE DES OLIVETTES 2013 FRANCE 125ml 4.50 175ml 5.50</i>	
Duck liver parfait, caramelised red onion, croutons & herb dressing	7
<i>WOODCUTTERS SHIRAZ TORBRECK, 2012 AUSTRALIA 125ml 8.00 175ml 12.50</i>	
Goats cheese mousse, poached apple, hazelnut powder, walnut & micro herbs	6
<i>ERDENER TREPPCHEN RIESLING KABINETT, 2011 GERMANY 125ml 4.00 175ml 5.50</i>	
Sea bream tartare, crostini, sautéed shallots, coriander & herb vinaigrette	7
<i>SAUVIGNON COLOMBARD, COTES DE GASCOGNE, FRANCE 125ml 4.50 175ml 5.50</i>	
Smoked venison carpaccio, blueberry puree, wild mushrooms, watercress & garlic croutons	7
<i>DONKEYXOTE GARNACHA, 2013 SPAIN (organic) 125ml 4.50 175ml 6.00</i>	

MAIN COURSE

Pan seared duck, confit new potatoes, wild mushrooms, sweetcorn, chesnut & jus	18
<i>PINOT NOIR, LITTLE BEAUTY, MARLBOROUGH, 2013 NZ 125ml 6.00 175ml 9.00</i>	
Slow cooked pork belly, potato terrine, braised pork cheek & black pudding croquette, pumpkin puree, apple, red wine jus	17
<i>CATARRATO, CIELLO, SICILY, 2014 (Biodynamic) ITALY 125ml 4.00 175ml 6.00</i>	
Polenta cake, seasonal vegetable ratatouille, basil oil	14
<i>PINOT GRIGIO CANTINA TERLANO, 2013 ITALY 125ml 5.50 175ml 7.50</i>	
Lemon sole, savoy cabbage, celeriac, buttered carrots, fish consommé & lemon thyme butter	17
<i>SANCERRE, LETOURNEBRIDE 2013 (Biodynamic), FRANCE 125ml 6.50 175ml 9.50</i>	
Haunch of roe deer, beetroot puree, spinach gnocchi, purple sprouting broccoli, jus & spinach	18
<i>SANTA JULIA, MALBEC, 2014 ARGENTINA (organic) 125ml 4.50 175ml 6.50</i>	

*There are specials available on the weekends.
Please check the board or ask your waiter for details.
Our menu is subject to change.*



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.
10% service charge will be added for the parties of six and over.

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

BAR *bites*

Cheese croquettes, homemade onion & apple chutney - 3 //
Pork belly bon bons & apple puree - 4 //
Smoked sea trout, watercress & herb dressing - 5 //
Bruschetta, parma ham, aioli & tomato concasse - 5 //
Salted caramel pecan nuts (100gms) - 4 //
Homemade hummus, served with vegetable & bread sticks - 4 //
Selection of cheeses from Pollingtons - 7 //
Bread basket - 2.5 //
Olives - 2

DESSERT

Lemon tart, crème fraîche	6
<i>ERDENERTREPPCHEN RIESLING KABINETT, 2011 GERMANY 125ml 4.00 175ml 5.50</i>	
Elderflower cheesecake, salted caramel ice cream	6
<i>GEWURZTRAMINER RESERVE, J. CATTIN, 2012 ALSACE, FRANCE 125ml 5.00 175ml 7.50</i>	
Creme brulee, crumble vanilla ice cream	6
<i>MUSCAT BEAUME DE VENISE, 2013 FRANCE CHATEAU PESQUERIE RHONE 50ml 5.50</i>	
Vanilla panna cotta, strawberry & basil salad	6
<i>CHATEAU LA GONTRIE PREMIERES COTES DE BORDEAUX, 2013 50ml 5.00</i>	
Selection of cheeses with bread & seasonal fruit	11
<i>VINTAGE COLHEITA PORT 2005 PORTUGAL 50ml 7.00</i>	

SEASONAL *wine* FLIGHT

(4x 50ml glass)

"AUTUMN SONATA" - £ 12

Summer is practically over, but some of us are still yearning for a few sunny days. So we've decided to bottle them up in a wine flight, which we feel is perfect for an Indian summer. Hopefully.

•
CHARDONNAY WATERSTONE BRIDGE, 2014 AUSTRALIA

Touches of melon & light peach with a full soft rounded palate & a clean, dry finish.

BOURGOGNE BLANC, 2007 DOMAINE DENIS MORTET, FRANCE

Citrusy, rich & elegant. 100% fermented in barrel giving spicy, but well integrated oak.

DONNALUNA FIANO 2013, VITICOLTORI DE CONCILII, ITALY

From Campania in Southern Italy. Fiano is nutty, textured with floral & honeyed notes, spiced with tropical fruits.

LITTLE BEAUTY PINOT NOIR, MARLBOROUGH 2013, NZ

A one of a kind Pinot Noir. Intensely aromatic, packed with aromas of raspberry, black cherry, baked red fruit compote with some savoury notes.

•



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.
10% service charge will be added for the parties of six and over.

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