

SPRING DINNER MENU

STARTER

Pan seared scallops, chorizo jam, apple & cauliflower puree, coriander cress	8
<i>VOIGNIER TERRE DES OLIVETTES 2013 FRANCE 125ml 4.50 175ml 5.50</i>	
Wood pigeon breast, orange, carrot & vanilla puree, choucroute & blackberries	7
<i>TOSCANA ROSSO, SANGIOVESE, ARPAIA, 2009 ITALY 125ml 6.5 175ml 9.5</i>	
Ravioli of crab, lemon butter & charred spring onion	7.5
<i>CHARDONNAY, MORNINGTON PENINSULA, 2012 AUSTRALIA 125ml 8.50 175ml 13.00</i>	
Grilled artichokes, sautéed new potatoes & truffle mayonnaise	7
<i>SAUVIGNON BLANC, MAIN DIVIDE, WAIPARA, 2013 NZ 125ml 5.00 175ml 7.5</i>	

MAIN COURSE

Rump of lamb, Jersey royals, glazed carrots, pea & mint puree	17
<i>CHATEANEUF DU PAPE, RHONE, 2010 FRANCE (organic) 125ml 9.5 175ml 14.5</i>	
Slow cooked pork belly, purple sprouting broccoli, creamy mash, pickled apples & crushed hazelnuts	14
<i>CATARRATTO, CIELLO, SICILY, 2014 ITALY 125ml 4.00 175ml 5.50</i>	
Pan fried salmon, couscous, raisins, almonds, bok choy & saffron sauce	15
<i>SANCERRE, LETOURNEBRIDE 2013 (biodynamic) FRANCE 125ml 6.5 175ml 9.50</i>	
Risotto of asparagus, soft poached egg & hollandaise sauce	14
<i>ALBARINO O ROSAL, RIAS BAIXAS, 2013 SPAIN 125ml 7.00 175ml 10.5</i>	

SPECIALS

Loin of pork, stuffed with mushrooms & spinach, served with a cannelloni of braised pork cheeks, wild garlic mash & mustard frills	16
<i>PINOT NOIR, WINGSPAN NELSON, 2013 NEW ZEALAND (organic) 125ml 5.50 175ml 8.00</i>	
Fresh native Oysters from Argyle, served with red wine vinegar & shallots / pickled cucumber / prosecco granita	14
<i>CHAMPAGNE BLANC DE BLANC, GONET SULCOVA, FRANCE 125ml 9.00</i>	



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

Lemon & vanilla cheesecake, green tea mousse & basil jelly <i>RIESLING KABINETT 2011 WEINGUT MEULENHOF 125ml 5.50 175ml 7.50</i>	7
Passion fruit parfait, chocolate & almond tuile with mango sorbet <i>CHATEAU LA GONTRIE 50ml 4.50</i>	6.5
Dark chocolate fondant, raspberries & honeycomb ice cream <i>VINTAGE COLHEITA PORT 2005 PORTUGAL 50ml 7.00</i>	7
Selection of cheeses with homemade chutney, bread & seasonal fruit <i>PIESQUIE MUSCAT DE BEAUMES DE VINISE 2013 50ml 5.00</i>	9

MONTHLY *wine* FLIGHT (3x 75ml glass)

"THE NATURAL" - £ 9

Natural wine is all the rage at the moment. Here are three examples we do, to wet your appetite.

CATARRATTO, CIELLO, SICILY, 2014 ITALY (biodynamic)

Certified organic grapes and winery, with minimal intervention throughout. No fining agents or filtration are used. As a result you get a wine with great flavour & texture.

VALPOLACELLA DOC 'IPERICO' 2012 ITALY (biodynamic)

From one of the best wine production area in Italy. Light & fruity, full of body & flavour. Hints of plum, red cherry & chocolate.

NERO D'AVOLA, CIELLO, SICILY 2013 ITALY (biodynamic)

Made from organic grapes, this wonderful red has freshness & energy. Expect hints of black plum, coffee, chocolate & pleasant spiciness.

BAR BITES

Assorted Bread Basket	2.5
Olives	1.5
Anfora cured meats board	9
Mini beef burgers with hollandaise sauce	9
Risotto balls with truffle mayonnaise	5
Citrus cured salmon (dill & lemon mayonnaise)	6
Anfora Cheese Board	9



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