

SPRING DINNER MENU

STARTER

Pan seared scallops, chorizo jam, apple & cauliflower puree <i>VOIGNIER TERRE DES OLIVETTES 2013 FRANCE 125ml 4.50 175ml 5.50</i>	8
Wood pigeon breast, orange, carrot & vanilla puree, choucroute & blackberries <i>WOODCUTTERS SHIRAZ TORBRECK, 2012 AUSTRALIA 125ml 8.00 175ml 12.00</i>	7
Grilled artichokes, sautéed new potatoes & truffle mayonnaise <i>SAUVIGNON BLANC, MAIN DIVIDE, WAIPARA, 2013 NZ 125ml 5.00 175ml 7.50</i>	7
Octopus carpaccio, pink peppercorns, toasted pine nuts & charred spring onion <i>CABERNET SAUVIGNON, UNDARRAGA, 2011 CHILE 125ml 5.50 175ml 7.50</i>	7

MAIN COURSE

Rump of lamb, Jersey royals, glazed carrots, pea & mint puree <i>CHATEANEUF DU PAPE, RHONE, 2010 FRANCE (organic) 125ml 9.50 175ml 14.50</i>	17
Pan fried salmon, couscous, raisins, almonds, bok choy & saffron sauce <i>SANCERRE, LETOURNEBRIDE 2013 (biodynamic) FRANCE 125ml 6.50 175ml 9.50</i>	15
Slow cooked pork belly, purple sprouting broccoli, creamy mash, pickled apples & crushed hazelnuts <i>CATARRATTO, CIELLO, SICILY, 2014 ITALY 125ml 4.00 175ml 5.50</i>	15
Risotto of asparagus, soft poached egg & hollandaise sauce <i>ALBARINO O ROSAL, RIAS BAIXAS, 2013 SPAIN 125ml 7.00 175ml 10.50</i>	14

*There are two specials available on the weekends.
Please check the board or ask your waiter for details.*



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 5.50</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>	9.5

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 BUGUEY 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
Mini beef burgers with hollandaise sauce	9
Risotto balls with truffle mayonnaise	6
Citrus cured salmon (dill & lemon mayonnaise)	6
Anfora Cheese Board	9.5



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