

GROUP MENU

STARTERS

SOUP OF THE DAY v

made daily / sourdough bread

DUCK LIVER PARFAIT

duck liver & port parfait / orange & ginger compote
 toasted sourdough

STEAMED SHETLAND MUSSELS

champagne / shallots / soft herbs / cream / sourdough bread

KING PRAWN COCKTAIL

spicy marie rose sauce / baby gem lettuce / smoked paprika
 lemon crostini

SIGNATURE SALAD vg

freekeh & black rice salad / ras el hanout spiced vegetables
 citrus & olive oil dressing / toasted shaved coconut
 golden raisins / pomegranate / kale crisps

CALAMARI TEMPURA

coriander / chilli / spring onion / sea salt / lemon mayo

DESSERTS

SALTED CARAMEL CHEESECAKE

salted caramel & milk chocolate cheesecake
 crunchy biscuit & mixed nut base / toffee popcorn
 almond brittle / salted caramel sauce
 (Contains nuts)

AFFOGATO v

dairy vanilla ice cream / shot of hot espresso / tablet

MANGO CREMEUX v

mango & lemon cremeux / raspberry gel
 blackberries / mini meringues / edible viola flowers

ANCHOR LINE CHEESEBOARD v

golden cross goats' cheese / st andrew's cheddar / minger
 kintyre blue / fig fruit cheese / spiced apple chutney
 assorted biscuits & scottish oatcakes
 (Contains nuts)

MAIN DISHES

SUPREME OF CHICKEN

yuzu marinated chicken breast / roast shallots
 glazed carrots / courgette ribbons
 celeriac & horseradish mash / whisky café au lait

CRISP SEA BASS SALAD

baby spinach / jospere peppers
 fresh orange / olives / toasted almonds
 dijon mustard dressing

ANCHOR LINE MASALA CURRY

onion, garlic, chilli, ginger & coconut masala
 curry sauce / spiced roast cauliflower florets / spinach
 garden peas / bombay potatoes / basmati rice
 home-made naan

ARTICHOKE TORTELLONI v

artichoke tortelloni / sunblush tomatoes
 vermouth-shallot reduction / courgette / salsify
 minted pea velouté

SIGNATURE SALAD vg

freekeh & black rice salad
 ras el hanout spiced vegetables / golden raisins
 citrus & olive oil dressing / toasted shaved coconut
 pomegranate / kale crisps

PRIME SCOTTISH SIRLOIN

270g sirloin / signature skinny fries
 garlic & basil cherry vine tomato confit
 cream brandy peppercorn sauce

PRIME SCOTTISH FILLET

230g fillet / signature skinny fries
 garlic & basil cherry vine tomato confit
 cream & brandy peppercorn sauce
 (supplement £10)

SIDES DISHES

Smoked nuts v	3	Italian olives vg	3.5	Bread selection	4
Celeriac & horseradish mash	4	Roasted garlic mushrooms v	4	Onion rings v	4
Signature skinny fries v	4	Jospere grilled asparagus		Lobster-king prawn mac & cheese	11
Hand cut chips v	4	& Béanaise sauce v	6	House salad with lemon dressing v	4

AN OPTIONAL & DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL, ALL OF WHICH GOES DIRECTLY TO OUR TEAM

IF YOU HAVE A FOOD ALLERGY, PLEASE ASK FOR THE ALLERGEN GUIDE AS NOT ALL DISH INGREDIENTS ARE LISTED ON THE MENU.