

CHARTER MENU

3 Courses £46.⁹⁵

STARTERS

SOUP OF THE DAY VG

vegan & gluten free soup made daily / pain de campagne

DUCK LIVER PARFAIT

duck liver & port parfait / fig & orange chutney
pain de campagne

MUSSELS MARINIÈRES

shetland mussels / shallots / leeks / garlic / white wine
pain de campagne

ANCHOR SUMMER SALAD VG

red quinoa & buckwheat / marinated plum / sumac shallots
minted cucumber / watercress / spiced sun-dried tomato oil
baby spinach / smoked cannellini bean hummus

KING PRAWN COCKTAIL

spiced marie rose sauce / baby gem lettuce
smoked paprika / garlic crostini

TRUFFLE MUSHROOMS

herb roasted oyster mushrooms / polenta / truffle
grana padano / smoked paprika

DESSERTS

AFFOGATO V

dairy vanilla ice cream / shot of espresso / tablet

MORELLO CHERRY CHEESECAKE

rich creamy cheesecake / crunchy biscuit, almond & honey base
morello cherry compote / lemon pepper gel / almond biscuit

MANGO CREMEUX V

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

ANCHOR LINE CHEESEBOARD

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

MAIN DISHES

SMOKED ROAST CHICKEN

marinated chicken breast / spiced tomato & lemon sauce
spinach, chilli, raisins, pecorino romano & pine nuts
fondant potato / pancetta-herb crumb

JOSPER GRILLED SALMON

scottish salmon fillet / basil cream sauce / fregula pasta
sun-dried tomatoes / red chilli / charred broccoli

MALLAPALLY CURRY V

red pepper / green beans / baby corn / onion
roasted cauliflower / baby potatoes / creamy coconut sauce
fennel braised rice / crispy poppadum
(vegan when ordered with no poppadum)

ADD CHICKEN BREAST £6 SUPP

ADD KING PRAWNS £9 SUPP

BURRATA & TRUFFLE TORTELLONI

tortelloni / roasted sweet potato / beech mushrooms
roasted garlic / wilted baby spinach

ANCHOR SUMMER SALAD VG

red quinoa & buckwheat / marinated plum / sumac shallots
minted cucumber / watercress / baby spinach
spiced sun-dried tomato oil / garlic crostini
smoked cannellini bean hummus

SIRLOIN STEAK

10oz prime sirloin / josper grilled & rested with butter
basil cherry vine tomato confit / seasoned fries
brandy & peppercorn sauce
(supplement £10)

FILLET STEAK

10oz prime fillet / josper grilled & rested with butter
basil cherry vine tomato confit / seasoned fries
brandy & peppercorn sauce
(supplement £15)

SIDES DISHES

smoked nuts v	4	potato rosti v	5	firecracker tender stem-broccoli	5
warm bread & house butter v	6	seasoned fries vg	5	beer battered onion rings v	5
italian olives vg	4	hand cut chips vg	5	king prawn mac & cheese	12
roast root vegetables v	5	creamy mash v	5	with truffle oil & pancetta crumb	
		roasted garlic mushrooms vg	5	house salad with lemon dressing v	5

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.

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ANCHOR LINE
GLASGOW  NEW YORK