

DESSERTS

BANANA CHEESECAKE v

creamy caramel & crème de banane liqueur cheesecake
banana crisps / banana tuile

9

COMPRESSED MELON vg

cantaloupe & watermelon compressed with lemon peel, lime & lemongrass
basil gel / almond vegan crumb / passion fruit sorbet

9

HAZELNUT SLICE

almond & praline slice / white chocolate hazelnut ganache
dark chocolate & hazelnut crunch / caramelised hazelnuts

9

MISO CHOCOLATE CRÈME BRÛLÉE v

miso & chocolate crème brûlée / salted caramel sauce
caramel crumb / almond petit sable

9

LIMONCELLO TIRAMISÙ

vanilla & almond cake / lemon curd / lemon balm gel
limoncello & white chocolate cream / italian soft meringue
limoncello gel

9

AFFOGATO v GF

dairy vanilla ice cream / shot of hot espresso / scottish tablet

7

ADD A LIQUEUR TO YOUR AFFOGATO

tia maria / frangelico / disaronno amaretto / grand marnier

4

why not pair your dessert with a chilled glass of dessert wine

ROYAL TOKAJI LATE HARVEST

125ml / bottle

12 / 59

ANCHOR LINE CHEESEBOARD

golden cross goats' cheese v / st andrew's cheddar / minger v / kintyre blue
fig fruit cheese v / fig & orange chutney v / assorted biscuits v / scottish oatcakes v
gluten free when ordered with gluten free oatcakes

12

Why not pair your cheeseboard with a glass of port

QUINTA DO NOVAL 10YR TAWNY

4

ANCHOR LINE CRUISES 1933



FOR THE TABLE

ANCHOR BREAD LOAF v 6
warm pain de campagne / chilli butter
lemon & thyme butter

HAGGIS BON BONS 7
brandy & peppercorn sauce / chive emulsion

BLOODY MARY OYSTER SHOT 7
haku vodka / tomato juice / cumbrae oyster
celery bitters / basil / lea & perrins / lemon juice / celery

ITALIAN OLIVES VG 4 / **SMOKED NUTS** VG 4

STARTERS

SOUP OF THE DAY VG 8
vegan & gluten free soup made daily / pain de campagne

KING PRAWN COCKTAIL 12
spiced marie rose sauce / baby gem lettuce
smoked paprika / garlic crostini

FINE HERB SOUFFLÉ 8
potato & cheese soufflé / chervil / basil / chives
cream sauce / grana padano

DUCK LIVER PARFAIT 10
duck liver & port parfait / fig & orange chutney
pain de campagne

SCOTTISH SCALLOPS 16
seared king scallops / salsify & coconut cream
crispy bacon / pickled beech mushrooms

LOBSTER & PRAWN BISQUE 12
white wine & pernod / coriander / king prawns
garlic crostini / cream / fine herbs / chive oil

ANCHOR SUMMER SALAD VG 9 / 16
red quinoa & buckwheat / marinated plums / sumac shallots
minted cucumber / watercress / spiced sun-dried tomato oil
baby spinach / smoked cannellini bean hummus

SHETLAND MUSSELS MARINIÈRES 10
shallots / leeks / garlic / white wine / pain de campagne

CALAMARI 9
crisp-fried calamari / ginger mayo / herb crumb
spring onion / red chilli / radish

CUMBRAE OYSTERS

Choose 3 or 6

CUMBRAE 11 / 22
vinaigrette / lemon / tabasco

ROCKEFELLER 12 / 24
grilled / spinach / garlic butter / grana padano

KILPATRICK 12 / 24
grilled / bacon / worcestershire sauce

SEAFOOD

ANGEL CUT HADDOCK 18
beer battered haddock / hand cut chips / tartar sauce
crushed pea purée / josper grilled lemon

LOBSTER FRITES 32 / 62
half or whole grilled scottish lobster / seasoned fries
burnt lemon mayo

JOSPER GRILLED SALMON 24
scottish salmon fillet / basil cream sauce / sun-dried tomatoes
fregula pasta / red chilli & raspberries / charred broccoli

MUSSELS MARINIÈRES 20
shetland mussels / shallots / leeks / garlic
white wine / seasoned fries

SPICED HALIBUT 26
pan-roasted fillet of halibut / lemon coconut mash
cauliflower tempura / red lentil dhal
saffron & smoked paprika tuile

SALADS

SUMMER CHICKEN SALAD 22
marinated chicken breast / charred cos / radicchio
grapefruit / pickled celery / red apple / candy beets
kintyre blue / burnt lemon mayo

CAESAR SALAD 16
cos / rustic croutons / marinated anchovies
shaved grana padano / caesar dressing

CHICKEN CAESAR 22
KING PRAWN CAESAR 25
HALF LOBSTER CAESAR 45

If you have a food allergy, please ask for our allergen guide as not all dish ingredients are listed on the menu. A gluten free menu is also available.

MAIN DISHES

BEEF STROGANOFF 22
sautéed strips of prime steak
cream & brandy wild mushroom sauce
gherkins / basmati rice / sour cream / paprika

SMOKED CHICKEN BREAST 21
roasted chicken breast / spiced tomato & lemon sauce
spinach, chilli, raisins, pecorino romano & pine nuts
fondant potato / pancetta & herb crumb

MALLAPALLY CURRY v 16
red pepper / green beans / baby corn / onion
roasted cauliflower / baby potatoes
creamy coconut sauce / fennel braised rice
crispy poppadum
(vegan when ordered without a poppadum)

with chicken breast 22
with king prawns 25

ROASTED CAULIFLOWER v 16
josper roasted cauliflower / spiced puy lentil ragù
creamy truffle & rosemary polenta
spinach, mint & jalapeño chilli sauce

BURRATA & TRUFFLE TORTELLONI 19
tortelloni / roasted sweet potato / beech mushrooms
roasted garlic / wilted baby spinach
turmeric butter emulsion

ROAST LAMB RUMP 30
lamb rump served pink / vanilla parsnip purée
parsnip crumb / potato rosti / glazed carrots
romesco sauce / chive oil / lemon thyme jus

ANCHOR LINE BURGER 19
100% prime scottish ground steak / smoked cheddar
caramelised onions / bacon / ranch dressing
seeded brioche bun / house slaw
seasoned fries

VEGAN BURGER VG 19
100% plant based burger patty / vegan cheese
veganaise / gherkins / tomato / lettuce
vegan pretzel bun / seasoned fries

An optional & discretionary 10% service charge will be added to your bill. 100% of the service charge & other gratuities goes directly to our team.

SCOTTISH PRIME CUTS

prime beef matured on the bone, josper grilled & rested
with butter. served with basil cherry vine tomato confit
and your choice of seasoned fries, hand cut chips
or creamy mash

CHATEAUBRIAND 82
24oz prime fillet served for two

10oz SIRLOIN 34
prime cut with that full, beefier flavour

10oz RIB-EYE 35
prime marbled cut with a rich flavour

8oz FILLET 38
tender, melt in the mouth prime cut

TOPPERS & SAUCES

grilled king prawns 9
grilled half lobster 29
garlic butter 3
blue cheese sauce 4
béarnaise v 4
brandy & peppercorn v 4

SUNDAY ROAST

ROAST SIRLOIN OF BEEF
24

prime sirloin / yorkshire pudding / roast potatoes
honey roast carrots & parsnips / rich pan gravy

(available on sunday only)

SIDES DISHES

KING PRAWN MAC & CHEESE 12
truffle oil / pancetta crumb

FIRECRACKER BROCCOLI 5
chargrilled / furikake seasoned / spicy glaze

SEASONED FRIES VG 5
sea salt / shallots / fresh thyme

HAND CUT CHIPS VG 5

POTATO ROSTI v 5

CREAMY MASH v 5

BEER BATTERED ONION RINGS v 5

ROAST ROOT VEGETABLES v 5

GARLIC MUSHROOMS VG 5

HOUSE SALAD v 5