

# THE CHARTER MENU

## STARTERS

### SOUP OF THE DAY v

made daily / pain de campagne

### DUCK LIVER PARFAIT

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

### STEAMED SHETLAND MUSSELS

shallots / white wine / saffron / cream  
chives / pain de campagne

### KING PRAWN COCKTAIL

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

### TRUFFLE MUSHROOMS & POLENTA v

tarragon & thyme roasted oyster mushrooms  
rosemary infused polenta / herb butter / crispy onions  
grana padano / red chard / smoked paprika

### CALAMARI TEMPURA

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

## DESSERTS

### CHERRY CHEESECAKE

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

### AFFOGATO v GF

dairy vanilla ice cream / shot of hot espresso / tablet

### CHOCOLATE & DARK CARAMEL CAKE

soft chocolate cake / chocolate cremeux / dark caramel sauce  
chocolate tuile / chocolate crumble

### ANCHOR LINE CHEESEBOARD

golden cross goats' cheese / st andrew's cheddar / minger  
kintyre blue / fig fruit cheese / spiced apple chutney  
assorted biscuits & scottish oatcakes  
(gluten free when served with gluten free oatcakes)

## MAIN DISHES

### SUPREME OF CHICKEN

lemon & thyme chicken breast / roast onions  
creamy mash / honey roast root vegetables  
scotch whisky sauce

### SCOTTISH SALMON

roasted salmon / sautéed leeks / parmentier potatoes  
charred tender stem broccoli / chive cream sauce

### ANCHOR LINE MASALA CURRY v

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

(this dish is vegan when ordered without the naan)

### BURRATA & TRUFFLE TORTELLONI v

saffron & mascarpone cream / crispy onions  
ricotta salata / dried raspberry crumb /

### SIGNATURE SALAD vG

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

### SCOTTISH SIRLOIN STEAK

270g prime sirloin / 28 day dry-aged  
garlic & basil cherry vine tomato confit  
rested with garlic butter / seasoned fries  
cream brandy peppercorn sauce  
(Supplement £5)

### PRIME SCOTTISH FILLET

227g prime fillet / 21 day aged  
garlic & basil cherry vine tomato confit  
rested with garlic butter / seasoned fries  
cream brandy peppercorn sauce  
(Supplement £10)

## SIDES DISHES

Smoked nuts v	3 <sup>50</sup>	Parmentier potatoes v	5	Charred tender stem broccoli v	5
Warm bread rolls & house butter	4 <sup>50</sup>	Seasoned fries v	5 <sup>50</sup>	Onion rings v	5
Italian olives vg	4	Hand cut chips v	5	King prawn mac & cheese	
Honey roast root vegetables	5	Creamy mash	5	with truffle oil	11
		Roasted garlic mushrooms v	4 <sup>50</sup>	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.

— THE —  
ANCHOR LINE  
GLASGOW  NEW YORK