

GRADUATION MENU

STARTERS

JOSPERED SOUP OF THE DAY (V)

Freshly prepared daily

DUCK LIVER PARFAIT

Spiced fruit chutney · Cumberland drizzle
 lamb's lettuce · toasted sourdough

HOT SMOKED SALMON RILLETTE

Home smoked · dill · crème fraîche · capers · lemon
 crostini · sauce Gribiche

TRUFFLE ROAST MUSHROOMS

Portobello mushrooms · herb & Grana Padano crumb
 garlic cream · toasted sourdough

KING PRAWN COCKTAIL

King prawns · spicy Marie Rose sauce

SIDES TO SHARE

Lobster and king prawn mac & cheese	11
Signature skinny fries	4
Hand cut chips	4
Creamy mash	4
Minted new potatoes	4
House salad with lemon dressing	4
Roasted mushrooms	4
Celeriac remoulade	4
Shredded celeriac · carrots · mustard · lemon	
Grilled asparagus	5
Onion rings	4
Peas · pancetta · shallots · broad beans	4
Creamed corn with smoked paprika	4

MAIN DISHES

JOSPERED ROAST LOIN OF PORK

Savoy cabbage · bacon · roast potatoes · red wine jus

CHICKEN STROGANOFF

Chicken breast strips · smoked paprika
 mustard & brandy-cream sauce · basmati rice

PUMPKIN & SAGE TORTELLONI (V)

Caramelised butternut squash · sage · pea shoots
 shallots & white wine butter

GRILLED SCOTTISH SALMON

New potatoes · summer greens · herb-butter sauce

ANCHOR LINE CHICKEN SALAD

Lemon & thyme marinated chicken breast · Romaine lettuce
 spinach · cranberries · raisins · pecans · celery · apple
 sunflower seeds · ranch dressing

PRIME SCOTTISH SIRLOIN STEAK

283g · Signature fries · roast vine tomatoes · mushroom
 peppercorn & brandy sauce **(SUPPLEMENT £5)**

DESSERTS

PEANUT BUTTER & CHOCOLATE TART

Sweet pastry · rich chocolate & peanut ganache
 Bourbon cream · butterscotch sauce · tuile

AFFOGATO

Espresso coffee · vanilla ice cream

ANCHOR LINE KEY LIME PIE

Light lime syllabub mousse · pavlova powder
 crunchy biscuit base · rhubarb splash · tuile
 lime & poppy seed syrup

SELECTION OF SCOTTISH CHEESES

Scottish oatcakes · raisin chutney **(SUPPLEMENT £4)**

3 Courses · £24.95