

GROUP SET MENU

WHILE YOU DECIDE

- ANCHOR LINE SMOKE-HOUSE NUTS** 3⁰⁰
- NOCELLARA DEL BELICE OLIVES** 3⁵⁰
- HOUSE BAKED BREAD SELECTION** 4⁰⁰

STARTERS

JOSPERED SOUP OF THE DAY (V)
 Freshly prepared daily & rustic bread

DUCK LIVER PARFAIT
 Duck liver & port parfait, autumn fruit chutney, Cumberland syrup & toasted sourdough

STEAMED SHETLAND MUSSELS
 Rich brandy shellfish bisque & rustic bread

KING PRAWN COCKTAIL
 King prawns, spicy Marie Rose sauce, baby gem lettuce, smoked paprika & lemon crostini

TRUFFLE ROAST MUSHROOMS
 Portobello mushrooms, garlic cream, Grana Padano, herb crumb & toasted sourdough

CALAMARI TEMPURA
 Coriander, chilli, spring onion, sea salt & lemon mayo

SIDES TO SHARE

- Lobster & king prawn mac & cheese 11
- Anchor Line potatoes, sautéed bacon & onion 4
- Buttermilk mash (v) 4
- Signature skinny fries (v) 4
- Hand cut chips (v) 4
- House salad with lemon dressing (v) 4
- Peas, pancetta, shallots & broad beans 4
- Josper grilled asparagus (v) 5
- Creamed corn with smoked paprika (v) 4
- Roast garlic mushrooms (v) 4
- Onion rings (v) 4

MAIN DISHES

DUO OF SCOTCH LAMB
 Loin cutlet, slow cooked lamb shoulder, buttermilk mash, broad bean & garden pea fricassée, mushroom, pancetta & tarragon sauce

LOBSTER & KING PRAWN MAC & CHEESE
 Lobster meat, king prawns, rich lobster sauce, truffle oil & Grana Padano crust

PRIME SCOTTISH RIB EYE
 270g rib eye, garlic and basil cherry vine tomato confit, signature skinny fries, cream & brandy peppercorn sauce

MALAY VEGETABLE CURRY (VG)
 Rich Malay style vegetable curry, red peppers, baby spinach, fine green beans, lemongrass, coconut, coriander, star anise, potatoes, basmati rice & toasted peanuts

GRILLED SCOTTISH SALMON
 Fillet of salmon, crushed potatoes, grilled asparagus, hollandaise sauce & jospered lemon

ANCHOR LINE SALAD (V)
 Romaine lettuce, spinach, cranberries, raisins, pecans, celery, apple, sunflower seeds & ranch dressing

PRIME SCOTTISH FILLET
 230g fillet, garlic and basil cherry vine tomato confit, signature skinny fries, cream & brandy peppercorn sauce
(SUPPLEMENT £5)

DESSERTS

KEY LIME TART
 Sweet pastry tart, rich lime custard filling, lime & poppy seed syrup, marshmallows, Chantilly cream & butter tuile

RASPBERRY & WHITE CHOCOLATE MOUSSE
 Home-made mousse in a dark chocolate shell, baby meringues, raspberry coulis, caramelised white chocolate & fresh raspberries

AFFOGATO (V)
 Dairy vanilla ice cream, shot of hot espresso & tablet

SCOTTISH CHEESEBOARD
 Golden Cross goats' cheese, St Andrew's Cheddar, Minger, Kintyre Blue, fig fruit cheese, spiced apple chutney, assorted biscuits & Scottish oatcakes **(SUPPLEMENT £4)**

£36.95 per person

An allergen guide is available if required