

WHILE YOU DECIDE

ANCHOR LINE SMOKE-HOUSE NUTS Mixed nuts josper smoked	3 ⁰⁰
NOCELLARA DEL BELICE OLIVES Marinated Italian olives	3 ⁵⁰
HOUSE BAKED BREAD SELECTION Basket of freshly baked bread	4 ⁰⁰

THE ANCHOR LINE

GLASGOW  NEW YORK

OYSTERS

CHOOSE
3 OR 6

CUMBRAE Vinaigrette, lemon & Tabasco	8/14
ROCKEFELLER Grilled, spinach, garlic butter & lemon	9/16
KILPATRICK Grilled, bacon & Worcestershire sauce	9/16

STARTERS

JOSPERED SEASONAL SOUP (v) Made daily & rustic bread	5 ⁹⁵	GRILLED ASPARAGUS (v) Soft yolk hens' egg, lemon & chervil dressing	7 ⁹⁵	SEARED KING SCALLOPS Scottish king scallops, Virginia cured bacon, orzo with cream & soft herbs	11 ⁹⁵
DUCK LIVER PARFAIT Duck liver & port parfait, autumn fruit chutney, Cumberland syrup & toasted sourdough	8 ⁹⁵	TRUFFLE ROAST MUSHROOMS Portobello mushrooms, garlic cream, Grana Padano, herb crumb & toasted sourdough	7 ⁹⁵	ANCHOR LINE SALAD (v) Romaine lettuce, spinach, cranberries, raisins, pecans, celery, apple, sunflower seeds & ranch dressing	6 ⁹⁵
SPICY TUNA CEVICHE Red chilli, lime, avocado, sesame, wasabi mayo & toasted ciabatta	9 ⁹⁵	STEAMED SHETLAND MUSSELS Rich brandy shellfish bisque & rustic bread	8 ⁹⁵	KING PRAWN COCKTAIL King prawns, spicy Marie Rose sauce, baby gem lettuce, smoked paprika & lemon crostini	9 ⁹⁵
		CALAMARI TEMPURA Coriander, chilli, spring onion, sea salt & lemon mayo	8 ⁹⁵		

MAIN DISHES

DUO OF SCOTCH LAMB Loin cutlet, slow cooked lamb shoulder, buttermilk mash, broad bean & garden pea fricassée, mushroom, pancetta & tarragon sauce	20 ⁹⁵
WILD MUSHROOM RISOTTO (v) Arborio risotto rice with white wine, rich mushroom purée, baby spinach, woodland mushrooms, broad beans & garden herb oil	14 ⁹⁵
FILLET OF BEEF STROGANOFF Cream, brandy & mushroom sauce, julienne of gherkin & basmati rice	17 ⁹⁵
MALAY VEGETABLE CURRY (v) Rich Malay style vegetable curry, red peppers, baby spinach, fine green beans, lemongrass, coconut, coriander, star anise, potatoes, basmati rice & toasted peanuts	14 ⁹⁵
Add spiced monkfish fillet	18 ⁹⁵
Add spiced chicken breast	16 ⁹⁵
KOREAN BRAISED SHORT RIB Slow cooked beef short rib, honey, soy & ginger marinade, served on the bone with seared scallions	18 ⁹⁵
THYME BUTTERED CHICKEN Roast chicken breast, haggis bon bons, buttermilk mash, mushroom cream sauce, spring cabbage & smoked carrot purée	16 ⁹⁵
BREAST OF BARBARY DUCK Roasted breast of duck, sarladaise potatoes, braised red cabbage, roasted carrots & truffle Madeira jus	18 ⁹⁵
PUMPKIN & SAGE TORTELLONI (v) Shallots & white wine reduction, cherry tomatoes, butter, sage, toasted pumpkin seeds & pea shoots	14 ⁹⁵
THE ANCHOR LINE BURGER 100% prime Scottish ground steak, smoked cheddar, caramelised onions, ranch dressing, seeded brioche bun, house slaw & signature skinny fries	14 ⁹⁵
Add bacon to your burger	1 ⁵⁰

SCOTTISH PRIME CUTS

Our prime Scottish beef is traditionally matured on the bone for a minimum of 21 days, cooked the way you like it on our josper grill.

Served with garlic and basil cherry vine tomato confit and your choice of signature skinny fries, hand cut chips or buttermilk mash.

COTE DE BOEUF 675g prime Scottish rib eye on the bone for 2 persons. Best served medium-rare	59 ⁹⁵
CHATEAUBRIAND 650g prime double-cut fillet, cooked your way for 2 persons	64 ⁹⁵
RIB EYE 270g prime cut that has a rich marbling of fat that gives guaranteed flavour & succulence	25 ⁹⁵
SIRLOIN 270g sirloin with a big beefier flavour than the rest, sirloin works well with our Gorgonzola sauce	26 ⁹⁵
FILLET 230g fillet, tender and with little or no fat, this cut has a sophisticated & gentle flavour. Best served medium to rare	29 ⁹⁵
STEAK TOPPERS	
Garlic King Prawns 8	Pan-seared Foie Gras 9
STEAK SAUCES	
Garlic butter 2	Peppercorn 3
Béarnaise 3	Gorgonzola 3
Madeira truffle jus 4	

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

SEAFOOD

ANGEL-CUT HADDOCK & CHIPS Beer battered haddock, hand cut chips, Tartar sauce & jospered lemon	14 ⁹⁵
PAN SEARED SEA BASS Sea bass fillets, crispy fried potatoes, wilted leeks & vermouth cream sauce	20 ⁹⁵
LOBSTER & KING PRAWN MAC & CHEESE Lobster meat, king prawns, rich lobster sauce, truffle oil & Grana Padano crust	21 ⁹⁵
GRILLED SCOTTISH SALMON Fillet of salmon, crushed potatoes, grilled asparagus, hollandaise sauce & jospered lemon	20 ⁹⁵
STEAMED SHETLAND MUSSELS Rich brandy shellfish bisque & signature skinny fries	15 ⁹⁵
LOBSTER FRITES HALF/WHOLE Signature skinny fries & burnt lemon mayonnaise	24 ⁹⁵ /48 ⁹⁵

SALADS

ANCHOR LINE SALAD (v) Romaine lettuce, spinach, cranberries, raisins, pecans, celery, apple, sunflower seeds & ranch dressing	9 ⁹⁵
CAESAR SALAD Cos lettuce, rustic croutons, marinated anchovies, Grana Padano & traditional Caesar dressing	9 ⁹⁵
Our Anchor Line & Caesar salad with extra toppings	
With thyme & lemon chicken breast	15
With garlic king prawns	18
With half grilled lobster	22
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