

GLUTEN FREE MENU

WHILE YOU DECIDE

NOCELLARA DEL BELICE OLIVES 3⁵⁰

OYSTERS

CUMBRAE 8/14

Vinaigrette, lemon & Tabasco

CHOOSE
3 OR 6

STARTERS

JOSPERED SEASONAL SOUP (v) 5⁹⁵

Made daily & gluten free bread

GRILLED ASPARAGUS (v) 7⁹⁵

Soft yolk hens' egg, lemon & chervil dressing

DUCK LIVER PARFAIT 8⁹⁵

Duck liver & port parfait, autumn fruit chutney & gluten free bread

KING PRAWN COCKTAIL 9⁹⁵

King prawns, lemon mayo, baby gem lettuce, smoked paprika & gluten free bread

STEAMED SHETLAND MUSSELS 8⁹⁵

Rich brandy shellfish bisque & gluten free bread

ANCHOR LINE SALAD (v) 6⁹⁵

Romaine lettuce, spinach, cranberries, raisins, celery, apple, sunflower seeds & lemon dressing

SEAFOOD

GRILLED SCOTTISH SALMON 20⁹⁵

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

PAN SEARED SEABASS 20⁹⁵

Sea bass fillets, crispy fried potatoes, wilted leeks & vermouth cream sauce

STEAMED SHETLAND MUSSELS 15⁹⁵

Rich brandy shellfish bisque & signature skinny fries

LOBSTER FRITES HALF/WHOLE 24⁹⁵/48⁹⁵

Signature skinny fries & burnt lemon mayonnaise

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 BEOUF 59⁹⁵

675g prime Scottish rib eye on the bone for 2 persons. Best served medium-rare

CHATEAUBRIAND 64⁹⁵

650g prime double-cut fillet, cooked your way for 2 persons

RIBEYE 25⁹⁵

270g prime cut that has a rich marbling of fat that gives guaranteed flavour & succulence

SIRLOIN 26⁹⁵

270g sirloin with a big beefier flavour than the rest, sirloin works well with our Gorgonzola sauce

FILLET 29⁹⁵

230g fillet, tender & with little or no fat, this cut has a sophisticated & gentle flavour. Best served medium to rare

STEAK TOPPERS 8

Garlic King Prawns
Pan-seared Foie Gras

STEAK SAUCES 3

Garlic butter 2 Peppercorn 3
Béarnaise 3 Gorgonzola 3
Madeira truffle jus 4

SIDES TO SHARE

Anchor Line potatoes, sautéed bacon & onion (v) 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

Cream corn with smoked paprika (v) 4

Roast garlic mushrooms (v) 4

MAIN DISHES

DUO OF SCOTCH LAMB 20⁹⁵

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

MUSHROOM RISOTTO (v) 14⁹⁵

Arborio risotto rice with white wine, rich mushroom purée, baby spinach, woodland mushrooms, broad beans & garden herb oil

THYME BUTTERED CHICKEN 16⁹⁵

Chicken breast, buttermilk mash, mushroom cream sauce, spring cabbage, smoked carrot purée

MALAY VEGETABLE CURRY (v) 14⁹⁵

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

Add spiced monkfish fillet 18⁹⁵

Add spiced chicken breast 16⁹⁵

BREAST OF BARBARY DUCK 18⁹⁵

Roasted breast of duck, sarladaise potatoes, spring cabbage, roasted carrots & truffle Madeira jus

SALADS

ANCHOR LINE SALAD (v) 9⁹⁵

Romaine lettuce, spinach, cranberries, raisins, celery, apple, sunflower seeds & lemon dressing

Our Anchor Line salad with extra toppings

With thyme & lemon chicken breast 15

With garlic king prawns 18

With half grilled lobster 22

DESSERTS

JOSPER CARAMELISED PINEAPPLE 6⁵⁰

Carpaccio of pineapple, charred pineapple steak, passion fruit sorbet & spiced ginger syrup

AFFOGATO 4⁹⁵

Dairy vanilla ice cream, shot of hot espresso & tablet

SCOTTISH CHEESEBOARD 9⁹⁵

Golden Cross goats' cheese, St Andrew's Cheddar, Minger, Kintyre Blue, fig fruit cheese, spiced apple chutney, gluten free Scottish oatcakes

THEANCHORLINE.CO.UK

AN ALLERGEN GUIDE FOR ALL OUR DISHES IS AVAILABLE

We are delighted to be able to offer our customers a selection of dishes that are made with gluten free ingredients. However, our kitchen does not exclusively prepare and serve gluten free food and we wish to make our customers aware that there is a possibility of cross contact with ingredients used in other menus.