

## Starters

- Homemade soup of the day, homemade bread & butter or GF oatcakes (v/df/gf) 5.90  
Cullen skink: smoked north Atlantic haddock, leeks, potato, parsley & homemade bread & butter 7.50  
Smoked chicken salad, home-cured bacon, Stornoway black pudding & croutons (df) 8.50  
Pan-fried polenta cake, confit fennel with orange & cardamom jus (ve/df/gf) 7.90  
Crab tian, crème fraiche & dill sauce, crispy leaves & oatcakes (gf) 8.50
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## Mains

- Hebridean scallops, home-cured bacon, samphire & potato croquette, new potatoes, butternut squash puree (df) 24.90  
Whole local lobster, garlic & herb butter, fennel & cucumber slaw, skinny fries & salad (gf) 40  
Fish - today's catch, fresh from the Hebridean seas — see blackboards for the chef's dish of the day  
Chicken & haggis ballotine with turnip & potato bubble & squeak, home-cured bacon & Talisker whisky sauce 21.50  
Filo parcel with lentils, rice, fragrant Middle Eastern spices, caramelised shallots, pine nuts with red pepper coulis & chickpea dip (ve/df) 17.50  
Fisherman's feast with local fish: smoked haddock fishcake, prawn scampi, haddock goujons, potato wedges, tartare & lemon & dill sauce 23.50  
Medallions of steak, black pudding, wild mushroom, chicken-stock chips & confit cherry tomatoes (df) 25.50  
North Atlantic (line-caught) haddock and chips, peas, house tartare sauce & lemon (df) 15.50  
Ultimate Scottish burger: 8oz Scottish beef, smoked Applewood cheddar, home-cured bacon, black pudding, haggis, fried egg, potato wedges & salad garnish 16.50
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## Sides

- Chips 2.50 add cheese/Cajun 3.50 Skinny fries 3.00 Sweet potato chips 3.00 Onion rings 3.90 Coleslaw 3.00 BBQ sauce 2.00  
Mixed salad 3.50 Vegetables 3.50 Garlic bread 3.00

For allergen advice please speak to a member of staff who will be happy to help  
[www.anchoragerestaurant.co.uk](http://www.anchoragerestaurant.co.uk)

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