

# cleaver

## LUNCH MENU

Carefully sourced ingredients chosen directly from Scotland's larder

### grazing

Marinated olives **6**  
with, pickled chilli & lemon rind (gf, df)

Mixed Spiced Nuts (df) **6**

Trio of homemade bread rolls **4.5**  
with flavoured butter and salt

Gilda **3.5**  
Basque style pintxo of olives, anchovies,  
piparra (gf/df)

Smoked Babaganus **6**  
with harissa & yoghurt dip, homemade  
flatbread

### quaffing

Harris Gin Paloma **11**  
Harris gin, lime juice, agave syrup, pink grapefruit, soda

Aqua de Valencia **12**  
Larios gin, holy grass vodka, prosecco, orange juice

"to drink an  
alcoholic beverage  
with hearty enjoyment"

### small sharing plates

Ideal for individual starter or select up to three per person to share

Soup of the Day **8**  
with homemade artisan bread (gf, df, vegan)

Chilli & Lime Prawn Skewers **16**  
with citrus & chilli aioli (gf)

Nepalese Onion & Mixed Veg Bhaji **12.5**  
mint chutney, Nepalese tomato salsa (vg)

Leurbost Mussels **12.5**  
spiced arrabiata sauce, homemade sourdough  
slice (df)

Grilled Minch Langoustines **19**  
with garlic herb butter (gf)

1/2 Rack BBQ Pork Ribs **14**  
hot honey, smokey coleslaw

Chicken Tikka Bites **13**  
mango chutney, homemade flat bread

Uig Lodge Smoked Salmon Salad **14**  
citrus dressing, brown bread (df)

### sides

All £5

Skinny Fries/Skin On Fries (gf)

Spiced Onion Rings (gf)

Baked Sweet Potato with Guacamole  
& Citrus Dressing (gf)

Fresh Summer Mixed Vegetables (df, gf)  
beans, courgette, squash

Sautéed Kale with Garlic & Olive Oil (df, gf)

Rocket & Potato Salad (gf)

### sauces

All £4

Select one of the below to compliment your signature Cleaver dish

Red Wine Jus (gf) / Pepper Gravy (gf) / Garlic Lemon Butter / Chimichurri (gf, df) / Sweet Curry Sauce

# SIGNATURE cleaver DISHES

Locally Caught Haddock **20**  
*baby gherkins, mushy peas, tartare sauce (gf)*

The Cleaver Burger **18.5**  
*6oz Charles Macleod beef patty, cheddar cheese, crispy bacon, lettuce, tomato, gherkin, caramelised onion, BBQ ranch, skinny fries*

Mushroom & Lentil Burger **15.5**  
*lettuce, tomato, gherkin, vegan cheese, sriracha mayo (vg)*

Slow Cooked Featherblade of Beef **28**  
*with garlic butter mash, rich beef gravy and green beans (gf)*

Crispy Skin Salmon Caesar Salad **26**  
*crispy croutons, baby gem, anchovies, parmesan cheese*

East Coast Crab and Chilli Prawn Linguine **28**  
*olive oil, onion, fennel, garlic, parsley, rocket, cherry tomato (df)*

Grilled Minch Langoustines **35**  
*garlic herb butter, skinny fries (gf)*

Minute Steak Sandwich **16**  
*sautéed red onion, BBQ sauce, crispy lettuce, tomato, blue cheese*

Oven Roasted Vegetable Sandwich **13**  
*mild romesco, crispy lettuce, tomato, sautéed onion, vegan cheese (vg)*

Chargrilled Chicken Sandwich **14**  
*hot honey ranch, crispy lettuce, tomato, cheddar cheese*

**Add a small soup to your sandwich for £5**

choose one sauce  
and one side to  
accompany your choice

## from the grill

10oz 28 Day Aged Ribeye (gf) **34**

Charred Crispy Skin Whole Chicken Leg on the Bone (gf) **25**

10oz 28 Day Aged Sirloin (gf) **34**

Chargrilled Miso Monkfish **26**

## desserts

Strawberry & Elderflower Cheesecake **10**  
*glazed strawberries and vanilla ice cream*

Sticky Toffee Pudding **10**  
*brandy snap & vanilla ice cream (vegan option available)*

Heather Honey & Chocolate Meringue Bomb **10.5**  
*honeycomb pieces*

Duo of Scottish Cheeses **11**  
*oatcakes and chutney*

Lemon Tiramisu **10.5**  
*layered lemon curd and sponge, pouring cream*

Affogato **10.5**  
*vanilla ice cream, espresso, Frangelico liqueur*

Selection of Loch Ness Ice Cream (1/2/3 scoops)  
*salted caramel fudge, Nutella, raspberry ripple, Scottish heather honey, Belgian white chocolate, mango sorbet, apple sorbet*

Our insistence on the finest quality ingredients may occasionally mean that dishes become temporarily unavailable. Our meats are supplied Donald Russel, Charles Macleod and W.J. Macdonald butchers unless otherwise indicated on the menu. Dairy products are supplied exclusively by UK farmers unless otherwise indicated on the menu. Our seafood is supplied by Islander Shellfish, Macduff Shellfish, Barra Atlantic and Lewis Mussels. Our house compotes and chutneys are made using Scottish berries when in season.

We take every care and attention to identify the allergens that are in our ingredients, but we cannot guarantee that our dishes are 100% allergen free due to the risk of cross contamination of trace allergens during cooking and preparation processes. This includes items that are cooked in our deep fat fryers where allergenic ingredients have also been cooked.

Please ask a member of our team for more details and check every item including accompanying dishes.

All tips, whether by cash or by card go straight and in full to our amazing staff.

