

# cleaver

## LUNCH MENU

Carefully sourced ingredients chosen directly from Scotland's larder

### grazing

#### Marinated Olives **6**

*pickled chilli & lemon rind (gf, df)*

#### Mixed Spiced Nuts (df) **6**

#### Chickpea Hummus **6**

*harissa & yoghurt dip, homemade flatbread*

#### Trio of Homemade Bread Rolls **4.5**

*flavoured butter and salt*

### Harris Gin Paloma **11**

*Harris gin, lime juice, agave syrup, pink grapefruit, soda*

### Classic Martini **11**

*Harris gin, secret garden vermouth, lemon peel*

### small sharing plates

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

#### Soup of the Day **8**

*homemade artisan bread (gf, df, vegan)*

#### Cullen Skink **10**

*smoked haddock, potatoes, leeks, homemade artisan bread*

#### Winter Vegetable Bhaji **13.5**

*mint chutney, Nepalese tomato salsa (vg)*

#### Paprika Salt & Pepper Squid **15**

*garlic mayo, mixed cabbage salad*

#### Charles Macleod

*Black Pudding Scotch Egg **13.5**  
smoked paprika mayo, rocket salad*

#### Grilled Local Langoustines **19**

*chilli, lemon & herb butter (gf)*

#### Vegetable Spring Rolls **13**

*sweet tangy dipping sauce (v)*

#### Chicken Kebab **15**

*homemade tzatziki, house salad, homemade flat bread*

### sides

**All £5**

Skinny Fries/Skin on Fries (gf)

Rocket Salad, House Dressing

Spiced Onion Rings (gf)

Sautéed Carrots, Honey Balsamic Glaze

Sautéed Winter Vegetables (df, gf)

Garlic and Herb Roasted New Potatoes

Garlic Sauteed Brussel Sprouts

### 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)*



# SIGNATURE cleaver DISHES

**Locally Caught Haddock 20**  
hand-cut chips, garden peas, tartare sauce (gf)

**The Cleaver Venison Burger 20**  
6oz local venison patty, caramelised onion, lettuce, tomato, BBQ ranch, skinny fries

**Vegetable Bhaji Burger 16**  
tomato, onion, cucumber & mango chutney, raita, skinny fries (vg)

**Slow Cooked Featherblade of Beef 28**  
with garlic butter mash, rich beef gravy, carrots, kale (gf)

**Crispy Skin Salmon 27**  
butter bean stew, winter vegetables (gf)

**Balmoral chicken 25**  
creamy garlic mash, selection vegetables, whisky cream sauce

**Grilled Minch Langoustines 38**  
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 Sirloin (gf) 35

Turkey Schnitzel 25

Chargrilled Cod Fillet 27

6oz Rump Steak 22

PLEASE SEE OUR SAUCES ON REVERSE

## desserts

**Bread & Butter Pudding 11**  
pouring cream

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

**Cheesecake Of The Day 11**

**Duo of Scottish Cheeses 12**  
oatcakes and chutney

**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.

