

cleaver

DINNER 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
flatbrea**f**

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

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

Locally Smoked Mackerel Potato Salad **13**
rocket, fennel, spring onion, sweetcorn, tartare
sauce (gf)

Beetroot & Watermelon Tartare **12**
pink onion, parsley, dill, guacamole, toasted
walnuts and citrus gel (vg)

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

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

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

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

Seared Hebridean Scallops **19**
roe puree, haggis crumb, pickled chilli, pink onion

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)

Brown & White East Coast Crab on Toast **16.5**
rocket and fennel salad

sides

All £5

Skinny Fries/Skin On Fries (gf)

Rocket & Potato Salad (gf)

Spiced Onion Rings (gf)

Baked Sweet Potato with Guacamole
& Citrus Dressing (gf)

Braised Leeks with Vegan Parmesan (df,gf)

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

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

sauc**e**s

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**
garlic butter mash, rich beef gravy and green beans (gf)

Eggplant Milanese **17**
napoli sauce, vegan parmesan, braised leeks (vg)

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)

Moroccan Style Braised Lamb Shank **27**
mint and mixed olive cous cous salad

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

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**

6oz 28 Day Aged Fillet Surf and Turf with one Langoustine (gf) **34**

Chargrilled Miso Monkfish **26**

desserts

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

Sticky Toffee Pudding **10**
with 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 tiramisu, 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 by 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.

