

cleaver

at the cabarfeidh

GRAZING

HOUSE MARINATED OLIVES 6
pickled chilli, lemon rind (gf,df)

SPICED MIXED NUTS 6

HOMEMADE SOURDOUGH £2PP
herb butter

TRIO OF HOMEMADE BREAD ROLLS 4.5
herb butter

TINNED GALICIAN SEAFOOD 12
tinned mussels or sardines from Galicia, served with warm sourdough

CHARCUTERIE BOARD 16
selection of cured meats, olives, mixed nuts, pickles, homemade sourdough

QUAFFING

"TO DRINK AN ALCOHOLIC BEVERAGE WITH HEARTY ENJOYMENT"

HARRIS GIN PALOMA 11
Harris gin, lime juice, agave syrup, pink grapefruit, soda

CLASSIC MARTINI 12
Harris gin, Secret Garden vermouth, lemon peel

LEWS STRAWBERRY & RHUBARB GIN SOUR 11
Lews strawberry & rhubarb gin, lemon syrup, sugar syrup, foaming bitters

FIG & PINK GRAPEFRUIT FIZZ 12
Downpour pink gin, fig syrup, lemon juice, prosecco

TEQUILA OLD FASHIONED 12
Tequilla 1800 reposado, agave, chocolate bitters

SIDES ALL £5

SKINNY FRIES (gf,df)

HAND-CUT TRIPLE COOKED CHIPS (gf,df)

GREEN BEANS, TOASTED ALMONDS, BROWN BUTTER

CAJUN SPICED ONION RINGS (gf, df)

ROASTED ROOT VEGETABLES (gf,df)

CIDER BRAISED CABBAGE (gf,df)

HERB ROASTED BABY POTATOES (gf)

SAUCES ALL £4

RED WINE GRAVY (gf/df) / SALSA VERDE (gf,df)

GARLIC CITRUS BUTTER (gf) / PEPPER GRAVY (gf)

SMALL SHARING PLATES

SOUP OF THE DAY 8
homemade artisan bread (gf, df, vg)

LOCH EIREASORT MUSSELS 13
creamy seafood bisque, homemade sourdough (gf bread available)

GRILLED HEBRIDEAN LANGOUSTINES 21
served with salsa verde or chilli garlic butter (gf)

CHESTNUT AND WILD MUSHROOM PATE 10
herb roasted peppers, rocket, herb oil, toasted sourdough (v)

SEARED HEBRIDEAN SCALLOPS 20
mornay sauce, herb crumb

SALMON TIKKA BITES 14
mild tikka sauce, raita (gf)

ASIAN STYLE CRISPY CHICKEN 12
gochujang sauce, spring onion, sesame seeds

PORK CROQUETTES 11
spiced carrot puree, cider pork jus

BRAISED BEEF SHORT RIB 15
caramelised onion puree, crispy shallots

ROASTED AUBERGINE 9
harissa mayo, warm cous cous & pomegranate salad (vg)

DESSERTS

DUO OF SCOTTISH CHEESES 14
oatcakes and chutney

LOCH NESS ICE CREAM/SORBET 2/4/6
(1/2/3 scoops) salted caramel fudge, Nutella, raspberry ripple, Scottish heather honey, Belgian white chocolate, mango sorbet, apple sorbet

CHOCOLATE CHEESECAKE 12
chocolate digestive base and chocolate glaze with crunchy honeycomb

APPLE & RASPBERRY CRUMBLE 11
Loch Ness heather honey ice cream, vanilla custard

AFFOGATO 11
vanilla ice cream, frangelico liqueur, espresso

STICKY TOFFEE PUDDING 11
brandy snap tuille, vanilla ice cream (vegan option available)

SIGNATURE DISHES

LAMB SHANK CURRY 28
Fragrant basmati rice, raita, crispy shallots, poppadom

ROASTED AUTUMN VEGETABLE CURRY 16
basmati rice, toasted coconut crumb, poppadum (vg)

SPAGHETTI PUTTANESCA 17
olives, capers, anchovies, onion, garlic (df)

STUFFED CHICKEN LEG 22
pork, pistachio herb stuffing, bacon, roasted baby potatoes, kale, herb chicken jus

GRILLED HEBRIDEAN LANGOUSTINES 43
served with salsa verde or chilli garlic butter (gf)

CRISPY SKIN SALMON
roasted fennel, orange segments, herb couscous, citrus beurre blanc (gf)

SLOW COOKED FEATHERBLADE OF BEEF 29
creamy mash, rich beef gravy, seasonal vegetables (gf)

LOCALLY CAUGHT HADDOCK 20
hand-cut chips, garden peas, tartare sauce (gf,df)

THE CLEAVER BURGER 20
6oz Charles Macleod beef patty, crispy bacon cheddar cheese, lettuce, tomatoes, sriracha pickle mayo, skinny fries

ROASTED SQUASH & CHICKPEA BURGER 16
Caramelised onion, confit garlic mayo, tomato, lettuce and vegan cheese, vegan bun with skinny fries (vg)

FROM THE GRILL

CHOOSE ONE SIDE & ONE SAUCE TO ACCOMPANY YOUR DISH

100Z 28-DAY AGED SIRLOIN 39

The sirloin is a cut known for it's rich, beefy flavour and tenderness, leaner than a ribeye but still has enough marbling to add plenty of flavour to the steak (gf, df)

100Z 28-DAY AGED RIBEYE 39

Classic ribeye steak, off the bone but the generous marbling keeps the meat juicy and flavourful (gf, df)

CHARGRILLED MONKFISH 27

Chargrilled herb and citrus marinated monkfish tail (gf)

CHARGRILLED PORK TOMAHAWK 32

600g pork tomahawk (gf)

