

cleaver

at the cabarfeidh

GRAZING

HOUSE MARINATED OLIVES 6
pickled chilli, lemon rind

SPICED MIXED NUTS 6

GILDA 3
olives, anchovies, pippara

TRIO OF HOMEMADE BREAD ROLLS 4.5
with 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

PORTO TONICO 11
Manoella white port, fevertree tonic, lemon wedge, fresh rosemary

AQUA DE VALENCIA 12
Larios gin, holygrass vodka, cava, orange juice

SIDES ALL £5

SKINNY FRIES (gf)

ASIAN PAK CHOI & SUMMER PEAS (gf, vg)

CAJUN SPICED ONION RINGS (gf, df)

GARLIC & PARSLEY SAUTÉED BABY CARROTS (gf, df)

MEDITERRANEAN POMEGRANATE
& COUS COUS SALAD

CREAMY MASHED POTATO (gf)

HAND-CUT TRIPLE COOKED CHIPS

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

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

MEDITERRANEAN CHICKPEA FALAFEL 10
citrus tahini (vg)

SEARED HEBRIDEAN SCALLOPS 20
summer pea puree, crispy bacon bits (gf)

SCHEZWAN PORK BELLY 14
soy pork jus, pak choi (df)

LOCAL CRAB CLAWS 12
garlic and herb butter (gf)

SEARED HALLOUMI 11
sauteed cherry tomatoes, parsley, maple dressing (gf, v)

CHICKEN YAKITORI SKEWERS 12
crispy salad (df)

DUO OF UIG SMOKED SALMON 16
smoked salmon, salmon and citrus cream mousse,
cucumber ribbons, dill (gf)

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

LIME AND COCONUT CHEESECAKE 12
coconut tuille

BLACK FOREST CHOCOLATE MOUSSE 12
Kirsch cherries, chocolate sponge soil

AFFOGATO 11
vanilla ice cream, frangelico liqueur, espresso

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

SIGNATURE DISHES

CLASSIC CAESAR SALAD 15
cos lettuce, crispy bacon, anchovies, parmesan cheese, caesar dressing,
homemade sourdough croutons
add: salmon (+£12) or halloumi (+£6)

SEAFOOD LINGUINI PASTA 25
chilli, cherry tomato, basil, rocket, capers

CHICKEN SALTIMBOCCA 24
sautéed kale, herb potatoes and chicken jus (gf)

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

CATCH OF THE DAY 28-32
house salad (gf)

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

CHARRED CAULIFLOWER 15
pomegranate and cous cous salad, vinegar and maple dressing (vg)

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

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

BEETROOT, RED PEPPER & MUSHROOM BURGER 16
beetroot & pickle chutney, tomato, lettuce, vegan cheese, vegan bun with
skinny fries (vg)

FROM THE GRILL

CHOOSE ONE SIDE & ONE SAUCE TO ACCOMPANY YOUR DISH

100OZ 28-DAY AGED SIRLOIN 38

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)

100OZ 28-DAY AGED RIBEYE 38

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

CHARGRILLED MONKFISH 26

Chargrilled herb and citrus marinated monkfish tail (gf)

PORK TOMAHAWK SCHNITZEL 32

600g breaded pork tomahawk

