

cleaver

DINNER 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

quaffing

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

Classic Martini **11**
Harris gin, secret garden vermouth, lemon peel

"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)

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 Sautéed 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,
cheddar cheese, lettuce, tomatoes, BBQ ranch, skinny fries*

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

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

Cumin Spiced Cauliflower Steak **17**
herb lentils, winter vegetables, toasted coconut (vg)

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

Braised Lamb Shank **27**
mashed potatoes, seasonal vegetables, lamb jus

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

Grilled Minch Langoustines **38**
garlic herb butter, skinny fries (gf)

Local Venison Pie **24**
mash potatoes, selection vegetables, venison gravy

choose one sauce
and one side to
accompany your choice

from the grill

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

Turkey Schnitzel **25**

Chargrilled Cod **27**

British Farmed Pork Chop (gf) **25**

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 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.

