

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**

Trio of Homemade Bread Rolls **4.5**
flavoured butter and salt

Gilda **3.5**
Basque style pintxo of olives, anchovies,
piparra (gf/df)

Smoked Baba Ganoush **6**
harissa & yoghurt dip, homemade flatbread

quaffing

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

Fig & Pomegranate Margarita **13**
Tequila 1800, triple sec, pomegranate liqueur, fig syrup, lime 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)

Cullen Skink **10**
smoked haddock, potatoes, leeks

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

Leurbost Mussels **13**
white wine cream sauce, homemade sourdough
slice

Grilled Minch Langoustines **19**
chilli, lemon & herb butter (gf)

Prawn Tempura **16**
soy ginger sauce

Chicken Tikka Bites **13**
mango chutney, homemade flat bread

Cantabrian Sardines on toast **15**
tinned Spanish sardines, herb mayonnaise, toasted
sourdough

sides

All £5

Skinny Fries/Skin On Fries (gf)

Spiced Onion Rings (gf)

Crushed Roasted Baby New Potatoes (gf)

Sautéed Autumn Vegetables (df, gf)
green beans, carrots, parsnips

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

Rocket salad, house dressing (gf)

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) / Red Onion Beef Gravy

SIGNATURE cleaver DISHES

Locally Caught Haddock **20**
hand-cut chips, garden 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

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)

Confit Salmon **27**
roasted new potatoes, roasted cherry tomatoes, steamed vegetables

Chilli Prawn Linguine **24**
olive oil, onion, garlic, parsley, rocket, cherry tomato (df)

Grilled Minch Langoustines **35**
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 Ribeye (gf) **34**

Charred Crispy Skin Whole Chicken Leg on the Bone (gf) **25**

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

Chargrilled Cod Fillet **26**

PLEASE SEE OUR SAUCES ON REVERSE

desserts

Warm Pecan Pie Chocolate Brownie **10.5**
fresh strawberries and vanilla ice cream

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

Vanilla Bean & Blueberry Compote Cheesecake **10.5**

Duo of Scottish Cheeses **11**
oatcakes and chutney

Lemon Tiramisu **10.5**
layered lemon curd and sponge, 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 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.

