

cleaver

at the cabarfeidh

GRAZING

MARINATED OLIVES 6
pickled chilli, lemon rind

MIXED SPICED NUTS 6

HARISSA & RED PEPPER HUMMUS 6
homemade flatbread

TRIO OF HOMEMADE BREAD ROLLS 4.5
flavoured butter and salt

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

WHITE PORT & TONIC 11
Manoella white port, Fevertree tonic, lemon wedge

SPICY MARGARITA 12
Tequila 1800 Blanco, triple sec, lime juice, agave syrup, chilli

SIDES *ALL E5*

SKINNY FRIES/SKIN-ON FRIES *(gf)*

FENNEL CITRUS HERB SALAD *(gf, vg)*

SPICED ONION RINGS *(gf)*

PIGS IN BLANKETS

SAUTÉED GARLIC GREEN BEANS

STEAMED MIXED VEGETABLES *(df, gf)*

OVEN ROASTED NEW POTATOES

HAND-CUT TRIPLE COOKED PARMESAN CHIPS

SIDES *ALL E4*

RED WINE JUS *(gf)* / JALAPENO CHIMICHURRI *(gf, df)*

HERB CREAM SAUCE / PEPPER SAUCE *(gf)*

SMALL SHARING PLATES

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

CULLEN SKINK 10
smoked haddock, potatoes, leeks,
homemade artisan bread

GRILLED ASPARAGUS 13
soft poached egg, hollandaise, smoked paprika *(v, gf)*

ITALIAN STYLE MEATBALLS 13
tomato sauce, toasted sourdough, parmesan,
basil and balsamic glaze

APPLE & SAGE SAUSAGE ROLL 12
smoky barbeque sauce

CHARLES MACLEOD
BLACK PUDDING CROQUETTES 13
confit garlic mayo

GRILLED
HEBRIDEAN LANGOUSTINES 21
chilli, lemon and herb butter *(gf)*

GRILLED CORN ON THE COB 11
vegan cheese, harissa mayo *(vg)*

THAI RED
SPICED CHICKEN WINGS 14
spring onion, crispy shallots

LOCH EIREASORT MUSSELS 13
garlic & white wine cream sauce,
homemade sourdough

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

BLUEBERRY & WHITE CHOCOLATE CHEESECAKE 12
blueberry compote

RHUBARB PANNA CUSTARD 11
poached rhubarb

AFFOGATO 11
vanilla ice cream, frangelico liqueur, espresso

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

SIGNATURE DISHES

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

PORTABELLO MUSHROOM BURGER 16
vegan cheese, lettuce, tomato, confit garlic pickle mayo, skinny fries *(vg)*

THAI RED COCONUT & VEGETABLE CURRY 16
fennel rice, crispy shallots, homemade flat bread *(vg)*

CLASSIC CAESAR SALAD 15
cos lettuce, crispy bacon, anchovies, parmesan cheese, caesar dressing,
homemade sourdough croutons
add: chargrilled chicken breast *(+£8)* or crispy skinned salmon fillet *(+£12)*

CRISPY ASIAN PORK BELLY 22
braised mixed cabbage, mashed potatoes, honey mustard sauce

ROAST CHICKEN SUPREME 26
garlic mash, grilled asparagus & carrots, herb cream sauce *(gf)*

GRILLED MINCH LANGOUSTINES 44
chilli, lemon and herb butter, skinny fries *(gf)*

CATCH OF THE DAY 25-30
fennel, capers, citrus & herb salad, citrus dressing

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

FROM THE GRILL

CHOOSE ONE SIDE & ONE SAUCE TO ACCOMPANY YOUR DISH

100Z 28-DAY AGED SIRLOIN 37

The sirloin is a cut known for its rich, beefy flavour and
tenderness, leaner than a ribeye but still has enough marbling
to add plenty of flavour to the steak

100Z 28-DAY AGED RIBEYE 37

Classic ribeye steak, off the bone but the generous marbling
keeps the meat juicy and flavourful

CHARGRILLED MONKFISH 25

Chargrilled herb and citrus marinated monkfish tail

MEDITERRANEAN PORK CHOP 25

Classic pork chop, chargrilled on the bone to enhance the flavour

