

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

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)

Prawn Tempura 16

soy ginger dressing

Cullen Skink 10

smoked haddock, potatoes, leeks

Beetroot Carpaccio 12

pink onion, parsley, dill, guacamole, toasted walnuts and citrus gel (vg)

Nepalese Onion & Mixed Veg Bhaji 12.5

mint chutney, Nepalese tomato salsa (vg)

Leurbost Mussels 13

white wine cream sauce, homemade sourdough slice

Crumbed Squid 15

sriracha mayo

Charles Macleod

Black Pudding Scotch Egg 13.5

smoked paprika mayo, rocket salad

Grilled Local Langoustines 19

chilli, lemon & herb butter (gf)

Seared Hebridean Scallops 19

cauliflower velouté, pickled chilli, pink onion

Cantabrian Sardines on Toast 15

tinned Spanish sardines, herb mayonnaise, toasted sourdough

Seafood Spring Rolls 15

cucumber, cherry tomato, onion salad, soy honey dressing, fried noodles, sweet chilli sauce

Chicken Tikka Bites 13

mango chutney, homemade flat bread

sides

All £5

Skinny Fries/Skin on Fries (gf)

Rocket Salad, House Dressing

Spiced Onion Rings (gf)

Crushed Roasted Baby New Potatoes (gf)

Sautéed Carrots, Honey Balsamic Glaze

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

Sautéed Kale with Garlic & Olive Oil (df,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 **15.5**
tomato, onion, cucumber & mango chutney, raita, skinny fries (vg)

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

Egg Plant Milanese **17**
Napoli sauce, vegan parmesan, rocket salad, balsamic (vg)

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

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

Chilli Prawn Linguine **24**
olive oil, onion, garlic, parsley, rocket, cherry tomatoes

Grilled Minch Langoustines **35**
garlic herb butter, skinny fries (gf)

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**

6oz 28 Day Aged Fillet Surf and Turf topped with a a langoustine (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 tiramisu, 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 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.

