

cleaver

SUNDAY 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 **3.5pp**
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

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 (gf)
Spiced Onion Rings (gf)
Crushed Roasted New Potatoes

Sautéed Carrots, Honey Balsamic Glaze
Sautéed Autumn Vegetables (df, gf)
green beans, carrots, parsnips
Sautéed Kale with Garlic & Olive Oil (df,gf)

saucés

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

cleaver

SUNDAY SPECIALS

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**
with garlic butter mash, rich beef gravy, carrots, kale, Yorkshire pudding

Eggplant Milanese **17**
Napoli sauce, vegan parmesan, rocket salad, balsamic dressing (vg)

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

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

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

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

Roast of the Day **22**
Please see our specials board

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 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 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 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.

