

Starters

salmon & haddock fishcake with butter milk dressing 8.75

chicken liver parfait, plum & apple chutney served with rough oatcakes (gfa) 8.75

fig, clementine & feta salad with pomegranate molasses (v, vva) 8.75

chilled shredded chicken salad with a soy, ginger & garlic marinade (gf, df) 8.75

soup of the day (df, gf, v) 4.75

Mains

spiced salmon fillet, roasted red pepper sauce, chorizo, lemon & basil with new potatoes (gfa, df) 19.50

ballotine of chicken filled with haggis, wrapped in pancetta served with mash & steamed vegetables (gfa) 20.00

pan seared sirloin steak, peppercorn sauce & thick cut chips (gfa, dfa) 29.00

battered haddock, hand cut chips & garden peas 16.50

slow cooked beef casserole, crispy parsnip, braised red cabbage & creamy mash (gfa) 19.00

mushroom, thyme & roasted garlic risotto with marsala wine & truffle oil (v, vva, dfa, gf) 16.00

scampi, skinny fries & garden peas 16.50

thai red curry - chicken 16.50 or vegetable 15.00

Burgers - served in a brioche bun with skinny fries & salad

beef 14.00 crispy cajun chicken 14.00 bean & roasted pepper 14.00

cheese 1.50 bacon 1.50 jalapeños 0.50

Sides

thick cut chips 4.00

mixed salad 4.00

fries 4.00

(gf=gluten free, v=vegetarian, vv=vegan, df=dairy free, gfa=gluten free available, dfa=dairy free available, vva=vegan available)

Disclaimer: Whilst we do our best to accommodate special dietary requirements we cannot guarantee that dishes will be completely allergen free. Please make staff aware of any allergies.

The Heathmount is committed to locally sourced highland seasonal produce, fresh ingredients producing real food with real flavours.