

# Dinner

## small plates

mini fishcake with buttermilk dressing 8.75

battered chicken strips & sweet chilli dip 9.50

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

marinated mixed olives (gf, v, vv, df) 4.00

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

## mains

grilled chicken fillet, Stornoway black pudding, pink peppercorn sauce, mash & steamed vegetables (gfa) 19.00

beancakes with salsa, sour cream, mixed leaf salad leaves & buttermilk dressing 15.00

scampi, skinny fries & garden peas 16.50

harissa & lemon chicken salad, roasted peppers & potato wedges (gfa) 15.00

steak pie, puff pastry, garden peas & thick cut chips 18.00

thai red curry - chicken 17.00 or vegetable (gf, df) 16.00

**burgers** - served in a brioche bun with skinny fries & salad

beef 15.00      crispy cajun chicken 15.00      bean & roasted pepper 15.00

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. **Minimum food charge of £15 per person after 5pm.**