

Starters

soup of the day 4.75

scottish smoked salmon & traditional prawn cocktail salad 9.50

prosciutto, fresh fig, buffalo mozzarella with orange & honey dressing (gf) 9.00

cockburns haggis croquettes with whisky sauce 8.50

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

venison, beef & pork meatballs, tomato & basil sauce & monterey jack cheese 9.00

hummus with smoked spanish paprika and warm flatbread (v) 6.00

Mains

roasted chicken fillet, stornoway black pudding, creamy mash, steamed vegetables & tarragon sauce (gfa) 19.00

grilled halloumi, carrot & turmeric puree, roasted vegetables, parmentier potatoes & toasted pumpkin seeds (gfa, v, vva) 15.50

battered haddock, thick cut chips & garden peas 16.50

sirloin steak, thick cut chips, onion rings, grilled vine tomatoes & peppercorn sauce (gfa, dfa) 27.00

breaded salmon, haddock & smoked haddock fishcakes with chilli, lime, coriander, mixed leaf salad, soy & ginger dressing 16.50

thai red curry, chicken 16.50 or vegetable (gf, df) 15.50

breaded scampi, fries & garden peas 16.50

grilled cajun chicken, mixed leaf salad & buttermilk dressing 15.00

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

beef 15.00 crispy cajun chicken 15.00

bean & roasted pepper 15.00 bbq pulled pork, smoked bacon & cheese 15.00

cheese 1.50 bacon 1.50 jalapeños 0.50

Sides

fries 4.00 garlic bread 4.00 thick cut chips 4.00 side salad 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.