

Small plates

tiger prawns in a tempura batter with a soy ginger dressing 9.00

prosciutto, fresh fig, buffalo mozzarella with orange & honey dressing (gf) 8.00

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 8.00

hummus with smoked spanish paprika and warm flatbread (v) 5.00

Mains

roasted chicken fillet, stornoway black pudding, creamy mash, steamed vegetables & tarragon sauce (gfa) 17.50

steak pie, puff pastry, garden peas & thick cut chips 15.00

halloumi, harissa, pumpkin seeds, grilled vegetables & parmentier potatoes (gf, v, vva) 15.00

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

thai red curry, chicken 16.50 or vegetable 15.00

breaded scampi, fries & garden peas 16.50

breaded lemon & basil chicken breast with spaghetti tossed in a creamy chilli & tomato sauce 17.50

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

beef 14.00 crispy cajun chicken 14.00

bean & roasted pepper 14.00 bbq pulled pork, smoked bacon & cheese 14.00

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.