

Starters

- olives 4.00
- nachos 5.00
- humus & flatbread 5.00
- 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
- soup of the day (df, gf, v) 4.75

Mains

- thai red curry - chicken 16.00 or vegetable (gf, df, vva) 15.00
- battered chicken strips & sweet chilli dip 9.50
- scampi, fries, garden peas & tartare sauce 16.50
- macaroni cheese 9.50
- steak pie, puff pastry, garden peas & chunky chips 16.50
- grilled halloumi, gem lettuce, toasted pumpkin seeds, roasted vegetables (gf, vva) 15.00
- crispy cajun chicken salad, gem lettuce, parmesan & a ranch dressing 16.00
- beef burger 14.00 crispy cajun chicken burger 14.00
- 5 bean, roasted pepper & sweet potato burger 14.00
- (burgers served in a brioche bun with skinny fries & salad)
- 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.