

## Lunch

### small plates

battered chicken strips & sweet chilli dip 9.50

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

nachos with grilled cheese, crème fraiche, salsa & jalapenos 5.00

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

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

### mains

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

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

breaded scampi, fries & garden peas 16.50

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

mini macaroni 7.00

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

**burgers** - served in a brioche bun with skinny fries & salad - 15.00

beef	crispy cajun chicken	bean & roasted pepper
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.