

### Bite/Tapas/Antipasti

chilli & lime battered prawns, teriyaki dip DF 7.00	chicken strips 6.95	hummus & flatbread DF 4.00
spicy beef & venison balls GF DF 6.95	olives GF DF 3.00	nachos DF 6.95

### Starters

smoked bacon & sundried tomato tart 7.00	soup of the day 3.90
chicken liver parfait with crostini GF 7.00	clementine, feta & winter leaf dressed salad & pomegranate GF 6.00
isle of ewe smoked salmon & prawns GF DF 7.00	

### Mains

chicken fillet stuffed with cockburns haggis, wrapped with pancetta & served with creamy mash & a whisky sauce 14.00

hebridean crab & salmon cakes with mixed salad leaves 13.00

venison pie 12.00

chicken or vegetable red thai curry GF DF 11.00

haddock, chips & peas 12.00

mac & cheese with skinny fries 9.00

salmon fillet with lemon & basil marinade, tiger prawns, chorizo, new potatoes, french beans & red pepper sauce DF 14.00

roasted turkey breast, pork & cranberry stuffing with winter vegetables & roast potatoes 13.00

sirloin steak, chips, roasted cherry tomatoes & onion rings GF DF 18.00  
pepper sauce or garlic butter 1.50

spicy bean cakes with salad & a minted yoghurt dressing 9.00

halloumi salad with grilled vegetables 9.00

grilled salmon fillet, mixed salad with roasted baby potato GF DF 12.00

harissa chicken salad 11.00

### Burgers

beef burger 10.00    cajun chicken burger 10.00    bean burger 8.00

### Sides

cheese 1.00	garlic & herb ciabaata 3.00	chips 3.00
bacon 1.00	onion rings 3.00	skinny fries 3.00
cheese & bacon 1.50	mixed salad 3.00	sweet potato chips 3.00
jalapeños 0.50	vegetables 3.00	cromarty bread 1.50

Disclaimer: Whilst we do our best to accommodate special dietary requirements we cannot guarantee that dishes will be completely allergen free, dishes marked GF, DF can be served upon request

The Heathmount is committed to locally sourced highland seasonal produce, fresh ingredients producing real food with real flavours