

Starters

chilli & lime battered prawns, teriyaki dip 7.50	isle of ewe smoked salmon & prawns 8.00
chicken strips 7.50	soup of the day 4.00
smoked bacon & sundried tomato tart 6.50	clementine, feta & winter leaf dressed salad & pomegranate 6.50
chicken liver parfait with crostini 7.50	
olives 3.00	

Mains

chicken fillet stuffed with cockburns haggis, wrapped with pancetta & served with creamy mash & a whisky sauce 16.50
chicken red thai curry 12.50
vegetable red thai curry 11.00
haddock, chips & peas 12.50
slow cooked venison casserole, crispy parsnip, braised red cabbage, creamy mash 18.50
mac & cheese with skinny fries 10.00
roasted turkey breast, pork & cranberry stuffing with winter vegetables & roast potatoes 15.00
salmon fillet with lemon & basil marinade, chorizo, new potatoes, french beans & red pepper sauce 16.50
sirloin steak, handcut chips, grilled tomato & onion rings 19.00
pepper sauce or garlic butter 1.50
spicy bean cakes with salad & a minted yoghurt dressing 11.50

Burgers

beef burger 11.00	cajun chicken burger 11.00	bean burger 9.00
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Sides

cheese 1.00	garlic & herb ciabatta 3.00	chips 3.25
bacon 1.00	onion rings 3.00	skinny fries 3.00
cheese & bacon 1.50	mixed salad 3.25	vegetables 3.25
jalapeños 0.50	herb roasted new potatoes 3.25	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

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