

## Starters

chicken liver parfait with crostini 7.50	soup of the day with cromarty bread 4.00
chicken strips 7.00	mushrooms in marsala wine with focaccia bread 7.00
crabcake, north atlantic prawns & isle of ewe smoked salmon 8.00	clementine, feta, dressed salad leaves & pomegranate 6.50

## Mains

chicken fillet stuffed with cockburns haggis, wrapped with pancetta & served with creamy mash & a whisky sauce 16.50
steak and ale pie 13.00
chicken red thai curry 12.50
vegetable red thai curry 11.00
haddock, chips & peas 12.50
venison fillet, stornoway black pudding, creamy mash with redcurrant & juniper sauce 18.50
mac & cheese with skinny fries 10.00
salmon fillet with lemon & basil marinade, tiger prawns, chorizo, new potatoes, french beans & red pepper sauce 16.50
sirloin steak, chips, roasted cherry tomatoes, mushrooms & onion rings 19.00 pepper sauce or garlic butter 1.50
halloumi salad with grilled vegetables 9.50
grilled salmon fillet, mixed salad with roasted baby potatoes 12.00

## 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
		olives 3.00

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