

Starters

DINNER

- ham hough terrine & garlic crostini 7.95
- hot smoked salmon, fish cake & north atlantic prawns 8.00
- cockburns haggis croquettes & whisky sauce 7.00
- battered tiger prawns, calamari, fresh pineapple, sweet chilli mayo 8.00
- baby mozzarella, heritage tomatoes, rocket & balsamic glaze 7.00
- soup of the day with cromarty bread 3.95

Mains

- herb crusted salmon fillet, tiger prawns & a garden pea risotto 15.50
- pork tenderloin, apricot, apple & sage stuffing, mash & wild mushroom sauce 12.50
- venison fillet, stornoway black pudding, mash, savoy cabbage & pancetta 19.50
- ribeye steak, flat cap mushroom, chunky chips & grilled plum tomato 19.50
pepper sauce or garlic butter 1.50
- lemon & thyme roasted chicken breast, parmentier potatoes, chardonnay & tarragon sauce 15.00
- red thai curry - chicken 12.50 or vegetable 11.00
- roasted vegetable & mozzarella parcel, rocket, toasted pine nuts & walnuts 12.00

Burgers

- beef 11.00 crispy cajun chicken 11.00 bean & roasted pepper 10.00
- bbq pulled pork, sweet cured streaky bacon & melted cheese 11.00
- cheese 1.00 bacon 1.00 cheese & bacon 1.50 jalapeños 0.50

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