

## Bites/Starters

## LUNCH

- traditional prawn cocktail 7.00
- mozzarella, heritage tomatoes, rocket & balsamic glaze 7.00
- chilli beef, garlic bread & cheese melt 6.25
- mini macaroni with stornoway black pudding 6.00
- soup of the day with cromarty bread 3.95
- crispy chicken strips, bbq sauce 7.50
- calamari, fresh pineapple & sweet chilli mayo 8.00

## Mains

- chilli & lime chicken, noodles, soy & ginger glaze 11.00
- grilled salmon fillet, roasted vegetables & pearl couscous tossed in pesto 12.00
- battered haddock, hand cut chips & garden peas 12.50
- macaroni cheese & skinny fries 9.50
- grilled chicken, caper berries, heritage tomatoes, mozzarella & herb potatoes 11.00
- red thai curry - chicken 12.50 or vegetable 11.00
- scampi, skinny fries & garden peas 12.00

## Baked Potato/Paninis 5.95

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|-----------------------|--------------------------|--------------------|
| tuna mayo & sweetcorn | brie & cranberry         | coronation chicken |
| chicken mayo          | pesto roasted vegetables | cheddar cheese     |
| chicken mozzarella    | prawn marie rose         | ham & cheese       |

## Burgers

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|--|----------------------------|------------------------------------|
| 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 |

## Sides

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|-------------------|-------------------|---------------------------|
| garlic bread 3.00 | vegetables 3.25   | onion rings 3.00          |
| mixed salad 3.25  | skinny fries 3.00 | cromarty bread 1.50       |
| coleslaw 2.50     | chips 3.25        | mixed italian olives 1.95 |

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