

Starters

DINNER

- chicken liver parfait with garlic crostini 7.50
- 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
- mozzarella, plum tomatoes, rocket & balsamic glaze 7.00
- soup of the day with cromarty bread 3.95

Mains

- herb crusted salmon fillet, garden peas, asparagus, herb potatoes with a leek & tarragon sauce 15.50
- chicken stuffed with cockburns haggis, wrapped with pancetta, creamy mash & a whisky sauce 15.50
- venison fillet, stornoway black pudding, mash & a port & redcurrant sauce 19.50
- ribeye steak, flat cap mushroom, chunky chips & grilled plum tomato 19.50
pepper sauce or garlic butter 1.50
- chicken fillet filled with basil, sundried tomatoes, lemon, oregano & mozzarella over orecchiette 15.00
- red thai curry - chicken 12.50 or vegetable 11.00
- grilled halloumi, roasted vegetables, toasted nuts with harissa & pearl cous cous 11.00

Salads served with roasted vegetables, herb potatoes & an orange dressing

- grilled salmon fillet 14.00
- harissa chicken salad 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