

Bites/Starters

LUNCH

- traditional prawn cocktail 7.00
- mozzarella, plum 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, sweet chilli dip 7.50
- chicken liver parfait with garlic crostini 7.50

Mains

- chilli & lime chicken, noodles, soy & ginger glaze 11.00
- grilled halloumi, harrissa, roasted vegetables, toasted nuts with pearl cous cous 11.00
- battered haddock, hand cut chips & garden peas 12.50
- macaroni cheese & skinny fries 9.50
- red thai curry - chicken 12.50 or vegetable 11.00
- scampi, skinny fries & garden peas 12.00

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

- grilled salmon fillet 14.00
- harissa chicken salad 12.00

Baked Potato/Paninis 5.95

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

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

Sides

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