

Starters

DINNER

- chicken liver parfait with garlic crostini 7.95
- cockburns haggis croquettes & whisky sauce 7.95
- chilli & lime battered prawns with sweet chilli dip 8.95
- hot smoked salmon, fish cake & north atlantic prawns 8.95
- clementine, feta & winter leaf dressed salad & pomegranate 7.25
- hummus & flatbread 4.50
- soup of the day with cromarty bread 4.25

Mains

- cajun spiced pan seared salmon fillet & linguine in a creamy lemon & basil sauce 16.00
- battered haddock, hand cut chips & garden peas 12.50
- 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 21.00
- salmon fish cakes, sweet chilli dip & mixed salad leaves 14.00
- sirloin steak, sautéed mushrooms, hand cut chips & grilled plum tomato 21.00
pepper sauce or garlic butter 1.50
- green thai curry - chicken 12.50 or vegetable 11.00
- grilled halloumi, roasted vegetables, toasted nuts with harissa & pearl cous cous 12.00

Burgers

- beef 11.50 crispy cajun chicken 11.50 bean & roasted pepper 11.50
- bbq pulled pork, sweet cured streaky bacon & melted cheese 11.50
- 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 fries 3.00 cromarty bread 1.50
- hand cut chips 3.25

Disclaimer: Whilst we do our best to accommodate special dietary requirements we cannot guarantee that dishes will be completely allergen free. Please make staff aware of any allergies.

The Heathmount is committed to locally sourced highland seasonal produce, fresh ingredients producing real food with real flavours.