

Bites/Starters

LUNCH

traditional prawn cocktail 7.50

clementine, feta & winter leaf dressed salad & pomegranate 7.25

chilli beef, garlic bread & cheese melt 6.50

mini macaroni 6.00 or with stornoway black pudding 7.50

soup of the day with cromarty bread 4.25

crispy chicken strips, sweet chilli dip 8.00

chicken liver parfait with garlic crostini 7.95

hummus & flatbread 4.50

Mains

chilli & lime chicken, noodles, soy & ginger glaze 11.00

grilled halloumi, roasted vegetables, toasted nuts with harissa & pearl cous cous 12.00

battered haddock, hand cut chips & garden peas 12.50

macaroni cheese 8.00

green thai curry - chicken 12.50 or vegetable 11.00

scampi, fries & garden peas 13.50

salmon fish cakes, sweet chilli dip & mixed salad leaves 14.00

steak pie, hand cut chips & garden peas 14.00

Baked Potato/Paninis 5.95

tuna mayo

brie & cranberry

coronation chicken

chicken mayo

pesto roasted vegetables

cheddar cheese

prawn marie rose

ham & cheese

Burgers - with fries

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

coleslaw 2.50

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