

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
- chicken liver parfait with garlic crostini 7.95

Mains

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

Baked Potato/Paninis 5.95

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| 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

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|-------------------|---------------------|---------------------|
| garlic bread 3.00 | vegetables 3.25 | cromarty bread 1.50 |
| mixed salad 3.25 | fries 3.00 | |
| 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