

Starters

chicken liver parfait, port & redcurrant jelly with toasted sourdough 8.00

traditional prawn cocktail 7.50

mini beancakes, salsa, humous dip & avocado dressing 7.50

venison, beef & pork meatballs with melted Gouda cheese 8.00

soup of the day with cromarty bread 4.25

Mains

salmon fillet, cannellini beans, chorizo, garden peas, basil & saffron sauce 15.00

battered haddock, thick cut chips & garden peas 15.00

scampi, skinny fries & garden peas 15.00

slow cooked beef & venison casserole, crispy parsnip, braised red cabbage, creamy mash 16.00

sirloin steak, thick cut chips, sauteed herb mushrooms 23.00

pepper sauce or garlic butter 1.50

chicken fillet stuffed with cockburns haggis, wrapped in smoked pancetta served with creamy mash & a whisky sauce 18.00

roasted turkey breast, pork & cranberry stuffing & honey glazed vegetables 16.00

red thai curry - chicken 13.00 or vegetable 11.00

roasted vegetable & sundried tomato lasagne 11.00

Burgers

beef 12.00 crispy cajun chicken 12.00 bean & roasted pepper 12.00

bbq pulled pork, sweet cured streaky bacon & melted cheese 12.00

cheese 1.00 bacon 1.00 cheese & bacon 1.50 jalapeños 0.50

Sides

onion rings 3.00

cromarty bread 1.50

fries 3.00

thick cut chips 3.00

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.