

Starters

DINNER

- smoked salmon, tiger prawns with a horseradish & lime dressing 8.00
- chicken liver parfait, port & redcurrant jelly with toasted sourdough 8.00
- venison, beef & pork meatballs topped with melted Gouda cheese 8.00
- pearl mozzarella with heritage tomatoes, basil oil & balsamic glaze 8.00
- soup of the day with Cromarty bread 4.25

Mains

- haddock, thick cut chips, garden peas & tartare sauce 15.00
- venison fillet, stornoway black pudding with braised red cabbage, creamy mash, port sauce & crisp parsnip 24.00
- pan seared halibut, basil, seaweed & sundried tomato crust, cray fish, new potatoes & red pepper sauce 18.00
- thai red curry - chicken 14.00 or vegetable 12.00
- 8oz sirloin steak, thick cut chips, pink peppercorn sauce & onion rings 26.00
- ballotine of chicken, pancetta & haggis, creamy mash & whisky sauce 17.00

Salads

- grilled vegan halloumi, gem lettuce, toasted pumpkin seeds, roasted veg & pomegranate molasses 12.00
- crispy Cajun chicken salad, gem lettuce, Parmesan & a ranch dressing 12.00

Burgers

- beef 12.00 crispy cajun chicken 12.00 bean & roasted pepper 12.00
- cheese 1.00 bacon 1.00 cheese & bacon 1.50 jalapeños 0.50

Sides

- thick cut chips 3.00 mixed salad 3.00 fries 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.