

## Starters

Tables of 10+

traditional prawn cocktail 8.00

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

pearl mozzarella with heritage tomatoes, basil oil & balsamic glaze 8.00

soup of the day with Cromarty bread 4.25

## Mains

pan seared salmon fillet, basil, seaweed & sundried tomato crust, tiger prawns, 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 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

## Puddings

fresh summer fruit meringue with chantilly cream 6.50

white chocolate cheesecake with passion fruit coulis 6.50

warm chocolate brownie with vanilla ice cream 6.50

selection of fine highland cheeses with oatcakes 7.50

sorbet 4.00

ices 4.00

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.