

Starters

salmon & haddock fishcake with butter milk dressing 8.00

chicken liver parfait, plum & apple chutney served with rough oatcakes (gfa) 8.00

fig, clementine & feta salad with pomegranate molasses (v, vva) 8.00

chilled shredded chicken salad with a soy, ginger & garlic marinade (gf, df) 8.00

soup of the day (df, gf, v) 4.25

Mains

spiced salmon fillet, roasted red pepper sauce, chorizo, lemon & basil with new potatoes (gfa, df) 18.00

venison fillet, stornoway black pudding with steamed vegetables, creamy mash, port sauce & crisp parsnip 24.00

ballotine of chicken filled with haggis, wrapped in pancetta served with mash & steamed vegetables (gfa) 18.00

pan seared sirloin steak, peppercorn sauce & thick cut chips (gfa, dfa) 26.00

steak pie, puff pastry, garden peas & chunky chips 16.00

mushroom, thyme & roasted garlic risotto with marsala wine & truffle oil (v, vva, dfa, gf) 14.00

scampi, skinny fries & garden peas 15.00

thai red curry - chicken 14.00 or vegetable 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

(gf=gluten free, v=vegetarian, vv=vegan, df=dairy free, gfa=gluten free available, dfa=dairy free available, vva=vegan available)

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.