

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

Mains

- thai red curry - chicken 14.00 or vegetable (gf, df, vva) 12.00
- battered chicken strips, fries & sweet chilli dip 10.00
- scampi, fries, garden peas & tartare sauce 15.00
- macaroni cheese 8.00
- steak pie, puff pastry, garden peas & chunky chips 16.00

Salads

- grilled halloumi, gem lettuce, toasted pumpkin seeds, roasted vegetables (gf, vva) 12.00
- crispy Cajun chicken salad, gem lettuce, Parmesan & a ranch dressing 12.00

Burgers - 12.00

- beef crispy cajun chicken
- 5 bean, roasted pepper & sweet potato
- 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.