

marinated mixed olives
(gf,v,vv,df)
4.00

soup
of the day
4.75

hummus
with smoked paprika & warm flatbread (v)
6.00

tiger prawns
in a tempura batter
with a soy ginger
dressing
9.50

feta, nectarine,
heritage tomatoes,
toasted pumpkin seeds &
pomegranate molasses
(gf, dfa)
9.00

haggis croquettes
cockburn's haggis with a
whisky sauce
9.00

sauteed mushrooms
in a creamy marsala wine
sauce with sourdough & truffle
oil
8.50

for our daily specials please see our blackboard

fish

cajun spiced salmon

fillet & linguine in a
creamy lemon & basil
sauce

19.50

fish & chips

battered haddock, thick
cut chips & garden peas

16.50

fishcakes

breaded salmon, haddock
& smoked haddock
fishcakes with chilli, lime,
coriander, mixed leaf
salad, sesame, soy &
ginger dressing

16.50

main courses

red thai curry

with steamed rice,
chicken

17.00 or
vegetable

16.00
(gf,df)

venison

fillet, stornoway
black pudding,
steamed
vegetables,
creamy mash,
port sauce & a
crisp parsnip

24.00

chicken

fillet wrapped with
pancetta, filled with
cockburn's haggis,
creamy mash &
whisky sauce

19.00

sirloin steak

with thick cut chips,
onion rings, grilled
vine tomatoes &
peppercorn sauce

27.00
(gfa,dfa)

halloumi

grilled, carrot &
turmeric puree,
roasted veg.,
parmentier
potatoes &
toasted pumpkin
seeds

15.50
(gfa,v,vva)

favourites

chicken & leek pie

with thick cut chips, garden
peas & puff pastry lid

18.00

beancakes

with salsa, sour cream,
mixed leaf salad leaves &
buttermilk dressing

15.00

burgers

crispy cajun chicken,
beef, bean & roasted
pepper, bbq pulled pork
with smoked bacon &
cheese

15.00

extra on top

cheese **1.50**
bacon **1.50**
jalapenos **0.50**

sides

thick cut chips
4.00

skinny fries
4.00

garlic bread
4.00

side salad
4.00

(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. Minimum food charge of £15 per person after 5pm.