

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

soup
of the day
4.75

hummus
with smoked paprika & warm flatbread (v)
6.00

traditional prawn cocktail
north atlantic prawn & marie rose salad
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

fishcakes
breaded salmon, haddock & smoked haddock fishcakes with chilli, lime, coriander, mixed leaf salad, sesame, soy & ginger dressing
16.50

fish & chips
battered haddock, thick cut chips & garden peas
16.50

main courses

red thai curry
with steamed rice, chicken
17.00 or
vegetable
16.00
(gf,df)

chicken
fillet wrapped with pancetta, filled with cockburn's haggis, creamy mash & whisky sauce
19.00

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

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**

thick cut chips
4.00

skinny fries
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.