

marinated mixed olives (gf,v,vv,df) 4.00	soup of the day 4.75	hummus with smoked paprika & warm flatbread (v) 6.00	nachos grilled cheese, crème fraiche, salsa & jalapenos (v) 5.00
tiger prawns in a tempura batter with a soy ginger dressing 9.50	chicken strips battered chicken strips & sweet chilli dip 9.50	haggis croquettes cockburn's haggis with a whisky sauce 9.00	

for our daily specials please see our blackboard

scampi breaded scampi, fries & garden peas 16.50	red thai curry with steamed rice, chicken 17.00 or vegetable 16.00 (gf,df)	chicken & leek pie with thick cut chips, garden peas & puff pastry lid 18.00
fish & chips battered haddock, thick cut chips & garden peas 16.50	halloumi grilled, carrot & turmeric puree, roasted veg., parmentier potatoes & toasted pumpkin seeds 15.50 (gfa,v,vva)	beancakes with salsa, sour cream, mixed leaf salad leaves & buttermilk dressing 15.00
fishcakes breaded salmon, haddock & smoked haddock fishcakes with chilli, lime, coriander, mixed leaf salad, sesame, soy & ginger dressing 16.50	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	garlic bread 4.00	side salad 4.00
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(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.