

**marinated
mixed olives**

(gf,v,vv,df)

4.00

hummus

with smoked
paprika & warm
flatbread (v)

6.00

nachos

grilled cheese, crème
fraiche, salsa & jalapenos
(v)

5.00

chicken strips
battered chicken
strips & sweet
chilli dip

9.50

soup
of the day

4.75

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

9.00

for our daily specials please see our blackboard

scampi

breaded scampi,
fries & garden peas

16.50

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

red thai curry
with steamed
rice, chicken

17.00 or
vegetable

16.00
(gf,df)

halloumi

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

15.50
(gfa,v,vva)

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

(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.