

Small plates

prosciutto, fresh fig, buffalo mozzarella with orange & honey dressing (gf) 8.00

cockburns haggis croquettes with whisky sauce 8.50

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

hummus with smoked spanish paprika and warm flatbread (v) 5.00

nachos creme fraiche, salsa and jalapenos (v) 5.00

mini macaroni 5.00 or with Stornoway black pudding 7.00

battered chicken strips & sweet chilli dip 9.50

Mains

steak pie, puff pastry, garden peas & thick cut chips 15.00

halloumi, harissa, pumpkin seeds, grilled vegetables & parmentier potatoes (gf, v, vva) 15.00

battered haddock, thick cut chips & garden peas 16.50

thai red curry, chicken 16.50 or vegetable 15.00

breaded scampi, fries & garden peas 16.50

Burgers - served in a brioche bun with skinny fries & salad

beef 14.00 crispy cajun chicken 14.00

bean & roasted pepper 14.00

bbq pulled pork, smoked bacon & cheese 14.00

cheese 1.50 bacon 1.50 jalapeños 0.50

Sides

fries 4.00 garlic bread 4.00 thick cut chips 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.