



The Inn at Heath Hill
Accommodation and Restaurant

Dinner

Starter

Chefs soup of the day served with a crusty roll	£2.95
Homemade Cullen skink served with a crusty roll	£3.95
Warm smoked salmon served with mixed salad and a caper and lemon butter	£4.95
Deep fried goats cheese in black pepper breadcrumbs with tossed salad and chefs tomato chutney	£4.65
Homemade chicken liver pate served with oatcakes tossed salad and chefs red onion chutney	£4.25
Pan fried mushrooms and smoked bacon with garlic herb cream sauce served on a garlic crouton	£3.95
Atlantic prawns on crisp leaves served with Marie Rose and brown bread	£4.35
Cajun breaded chicken goujons served with tossed salad and sweet chilli dip	£4.45
Duo of seasonal melon with mint syrup and a scoop of sorbet	£3.95
Smoked haddock and leek tartlet with parmesan crust served with tossed salad	£4.85

The Inn uses as many fresh ingredients and as much Scottish produce as possible
We also appreciate your patience whilst we prepare your meal which is freshly cooked to order



The Inn at Heath Hill
Accommodation and Restaurant

Dinner

Main

Homemade steak and ale pie with a puff pastry cap served with creamy mash	£8.95
Scottish whole tail scampi locally deveined and breaded served with chips or potatoes garden peas tossed salad and chefs tartare sauce	£8.85
Oven baked homemade minced steak lasagne served with garlic bread chips and tossed salad	£8.75
Homemade curry prepared to your requirement with fresh chillies served with coriander rice poppadom and mango chutney	
Mixed vegetable	£6.95
Chicken	£8.95
King prawn	£9.95
Monkfish	£10.95
Stir fry with peppers red onion snow peas ginger garlic fresh chillies and soy sauce served with egg noodles	
King Prawn	£10.95
Monkfish	£11.95
Roast breast of chicken filled with a Parma ham and mozzarella parcel finished with chefs tomato sauce	£10.95
Classic stroganoff served with rice or creamy mashed potato	
Mixed vegetable	£7.95
Chicken breast	£9.95
Pork fillet	£10.95
Sirloin of beef	£11.95
Homemade minced steak burger (8oz prior to cooking) in a toasted bun with chips tossed salad and relish served plain or topped with your choice of cheese, bacon and fried onions	£8.45
Chicken breast burger plain or Cajun spiced served with chips tossed salad and sweet chilli dip or mayo	£8.95

The Inn uses as many fresh ingredients and as much Scottish produce as possible
We also appreciate your patience whilst we prepare your meal which is freshly cooked to order



The Inn at Heath Hill
Accommodation and Restaurant

Dinner

Main

Deep fried haddock and chips freshly breaded or battered served with tossed salad tartare sauce and garden peas or mushy peas	
Small (approx 5 oz prior to cooking))	£7.95
Large (approx 10 oz prior to cooking)	£9.95
Roast Mediterranean vegetable risotto with lemon and basil served with garlic bread	£7.45
Pan fried breast of duck cooked to your preference with a brandy marinated cherry gravy	£12.95
Penne pasta with Cajun spiced chicken in a tomato and parmesan cream served with garlic bread	£9.45

All served with market vegetables and choice of chips or potatoes unless otherwise indicated

Grill

Chicken breast	£9.95
Pork fillet escalopes	£10.95
Salmon fillet (approx 7oz prior to cooking)	£11.95
Sirloin steak (approx 8oz prior to cooking)	£15.95
Fillet steak (approx 8oz prior to cooking)	£19.95
Mixed grill: sirloin steak (approx 4oz prior to cooking), pork fillet escalope, chicken, black pudding, haggis and bacon	£17.95

All served with roast tomato, fried mushrooms, onion rings and home cut chips

Sauces made to order, to accompany your meal:

Rich pan gravy, Onion gravy	£1.50
Cream sauce:	£2.50
Hollandaise, Béarnaise Brandy and pepper, Grain mustard, White wine garlic and onion, Diane	
King prawns in garlic butter	£3.95

The Inn uses as many fresh ingredients and as much Scottish produce as possible
We also appreciate your patience whilst we prepare your meal which is freshly cooked to order



The Inn at Heath Hill
Accommodation and Restaurant

Dinner

Side

Crusty Roll and Butter	£1.25
Chips or Potatoes	£1.25
Market Vegetables	£1.25
Onion rings	£1.25
Garlic bread	£1.95
Garlic bread topped with mozzarella	£2.45

Sweets

Sweets are listed on the board and are served as they are	£3.95
with a choice of cream, ice cream or custard	£4.45
Cream and ice cream	£4.95
Ice cream or sorbet per scoop	£1.30

Sundays

Sunday is often the only day families and friends can get together to share a meal. To make the most of this occasion the Inn offers its full Dinner menu and Specials menu at both lunchtime and dinner time. See our menus online at: www.theinnatheathhill.com

Lunch

The Inn has a range of light and tasty meals available at lunch. Good value lunch sized portions are served from Monday to Saturday. An excellent venue for clubs, groups of friends and gatherings of up to 70 people. See our menus online at: www.theinnatheathhill.com

Bar

The Inn's bar is well stocked and in addition to the usual spirits The Inn offers a selection of ten wines by the glass served fresh from quarter bottles, over 50 single malt whiskies and many bottled Scottish ales. The Inn has keg lager and keg ale plus a regularly changing cask ale. The Inn's full bottle wine list offers sensibly priced quality wines to satisfy most requirements.

Occasions and Meetings

The Inn can cater for small pre booked parties and special occasions. Facilities for meetings, training sessions and conferences are also available. Call the number below or email: reception@theinnatheathhill.com to discuss your needs.

The Inn uses as many fresh ingredients and as much Scottish produce as possible
We also appreciate your patience whilst we prepare your meal which is freshly cooked to order