



The Inn at Heath Hill
Accommodation and Restaurant

Specials

From Friday 20th May

Starter

Crispy pork belly with glazed beetroot and spiced apple chutney	£4.95
Monkfish wrapped in Parma ham with black pudding and red wine gravy	£5.95
Blue cheese, asparagus and pecan nut salad with herb dressing	£4.85
Sweet chilli chicken strips with sundried tomato and coriander cous cous	£5.25

Main

Flat iron steak (8oz) surf and turf, with garlic and chilli king prawns, hand cut fries, fried onions, grilled flat mushrooms and	£15.95
Crispy skin duck breast with grilled chorizo and beetroot gravy	£13.25
Breast of chicken stuffed with black pudding and herbs, served with courgette and sun blushed tomato, mashed potatoes and pan gravy	£11.75
Continental cheese salad, English stilton, French brie and Swiss cheddar, with boiled egg and sauté potatoes, served with honey and mustard dressing or blue cheese dressing	£10.45

Served with vegetables and a choice of potatoes fries or garlic bread unless shown otherwise

Sweet

Vanilla Panna Cotta with tuille biscuits and popping candy	£5.95
Chocolate nemesis cake with pistaccio ice cream and chocolate sauce	£5.95
Fresh fruit meringue with fresh cream and fruit coulis	£5.95

The Inn uses as many fresh ingredients and as much Scottish produce as possible
Food is prepared freshly to your order and typically takes 30 minutes for a main course or longer
during busy periods. Only order if you are comfortable with this timing.

All weights approximate prior to cooking