



The Inn at Heath Hill
Accommodation and Restaurant

The Menu

Available at lunch and dinner everyday

Starter

Chefs soup of the day served with a crusty roll	£2.95
King prawns wrapped in filo pastry and deep fried, served with sweet chilli sauce and salad garnish	£4.95
Brie wedges freshly cut and breaded, deep fried, served with cranberry sauce and salad garnish	£4.65
Homemade chicken liver pate served with oatcakes, salad garnish and chefs chutney	£4.75
Pan fried mushrooms and bacon, with garlic and herb cream sauce, served on a garlic crouton with salad garnish	£4.45
Atlantic prawns on mixed leaves, served with Marie Rose and brown bread	£4.95
Freshly breaded chicken breast goujons, served with salad garnish and sweet chilli sauce	£4.65
Smoked haddock in parmesan cream, served on a garlic crouton with salad garnish	£4.95

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.

www.theinnatheathhill.com
01346 541492



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Main

Homemade steak pie with a puff pastry cap, served with mashed potato and market vegetables	£9.95
Whole tail scampi, served with fries, garden peas and Chefs tartare sauce	£9.95
Oven baked homemade minced steak lasagne, served with garlic bread, fries and salad garnish	£9.55
Homemade curry prepared to your requirement with fresh chillies (mild, medium, hot or very hot), served with rice, poppadom and mango chutney Market vegetables	£8.75
Chicken breast	£10.95
Beef	£11.45
King prawn	£11.95
Oriental stir fry with spring onion, peppers, garlic and Teriyaki sauce, served with egg noodles or rice, add fresh chillies for a spicy finish	
Chicken breast	£10.95
King prawn and Monkfish	£11.95
Roast breast of chicken filled with a Parma ham and mozzarella parcel, finished with Chefs cheese sauce, served with fries and market vegetables	£11.95
Classic stroganoff served with rice or mashed potato	
Market vegetables	£8.75
Mushroom	£8.95
Chicken breast	£10.95
Beef	£11.45
Homemade minced steak burger in a toasted bun, with fries salad garnish, relish and onion rings, served plain or topped with your choice of cheese, bacon, fried onions and fresh chillies	
¼ lb	£7.75
½ lb	£9.45

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Homemade chicken breast burger, plain or Cajun spiced, served with fries, salad garnish, onion rings and sweet chilli dip or mayo £9.75

Deep fried fresh local fillet of haddock and fries, freshly breaded or battered, served with, Chefs tartare sauce and garden peas

Small (one fillet) £9.95

Large (two fillets) £13.95

Grilled Scottish salmon fillet, served plain, with hollandaise sauce or lemon sauce, potatoes and market vegetables £11.95

Pan fried breast of duck cooked pink or well done if you prefer, served with brandy marinated cherry gravy, potatoes and market vegetables £13.75

Sweet chilli chicken stir fry, served in a tortilla basket with fries and salad garnish £10.95

Penne pasta bound in an carbonara style bacon and cream sauce, served with garlic bread

Market vegetables £8.75

Chicken breast £10.95

Grill

Chicken breast £10.95

Flat Iron steak £12.95

Mixed grill : flat iron steak, chicken breast, sausages, black pudding, haggis and bacon £18.95

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

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Sauces and Gravy

Sauces made to order, to accompany your meal:

Rich pan gravy, Onion gravy, Garlic butter, Barbecue £1.75

Cream sauces: £2.75

Hollandaise, Brandy and pepper, Grain mustard, White wine garlic and onion,
White wine, Diane

King prawns in garlic butter £3.95

Side

Crusty Roll and Butter £1.95

Fries £1.95

Home cut fries £2.25

Potatoes £1.95

Market Vegetables £1.95

Onion rings £1.95

Garlic bread £1.95

Garlic bread topped with mozzarella £2.95

Sweets

Sweets are listed on the board and are served as they are £4.45

with a choice of cream, ice cream or custard £5.45

Cream and ice cream £5.95

Ice cream or sorbet per scoop £1.40

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The Menu is available at lunch and dinner service every day of the week. At lunchtime (except for Sundays) a supplement is available with smaller portions of certain dishes from The Menu, with the addition of filled baguettes. 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 wine by the glass served fresh from quarter bottles, many Scottish single malt whiskies, bottled Scottish ales, keg lager and keg ale plus a guest cask conditioned real ale on occasion. 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.

Table Reservations

Table reservations hold a table for the rest of the service period, so you can enjoy your meal with no rush. Table reservations also hold a time slot for you in the kitchen. This is essential to allow the kitchen time to prepare your food during busy periods. If you are late in arriving for you reservation, placing your order or don't make a reservation this may delay the preparation of your food.

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