



## STARTERS

### **TRADITIONAL SCOTCH BROTH - £5.90**

A hearty soup made with Scottish lamb and beef, barley, carrots, peas, and potatoes, slow-cooked for a rich flavor. Garnished with parsley and white pepper. Comes with bread and butter.

### **HAGGIS BON BON - £6.90**

Elegantly encased in a crispy shell, our Haggis Bon Bons offer a modern twist on a Scottish classic. Savory haggis, with its warming spices, is delicately encased in a crispy pakora shell.

Served with salad & dipping sauce

### **GARLIC BREAD - £4.90**

Our homemade garlic bread features a golden, buttery crust and a soft, fluffy center. Generously seasoned with a fragrant blend of garlic, Italian herbs, and a touch of sea salt.

Served with salad

### **CHEESE & BACON FILLED POTATO SKINS - £5.90**

Crispy baked potato skins overflowing with a decadent blend of melted mature cheddar, Monterey Jack cheese, and smoky bacon bits. Topped with fresh parsley for a burst of flavor

Served with salad & dipping sauce

## SCOTTISH SPECIALITY

### **TRADITIONAL CULLEN SKINK - £8.90**

Savor the rich flavors of Scotland with our classic Cullen Skink. Smoked haddock and potatoes harmonize in a comforting broth, accented by sautéed onions. Finished with fresh parsley, chives, and a hint of tarragon. (*Served alongside freshly baked crusty bread and butter.*)

### **CLASSIC HAGGIS, NEEPS & TATTIES - £15.50**

Our Classic Haggis, Neeps & Tatties features savoury lamb, oatmeal, onions, and traditional spices blended to perfection. Accompanied by tender, lightly sweetened turnips it delivers an authentic Scottish flavour experience. (Served alongside velvety mashed Maris Piper potatoes)

*Try a sumptuous whisky cream sauce, drizzled over to unite the flavour's £4.50*



## MAINS

### **CREAMY CHICKEN - £13.90**

Pan-seared chicken breast enveloped in a rich, creamy white wine and mushroom sauce, accentuated with a blend of garlic, peppers, basil, and thyme. *(Served with rice & veg)*

### **KING PRAWN PENTOLINO - £15.90**

Succulent king prawns pan-seared in fragrant tomato, garlic, onion and butter, finished with a drizzle of finest olive oil. *(Served in an authentic small pot -pentolino- with rice and veg)*

### **CLASSIC STEAK & ALE PIE - £16.50**

Tender chunks of prime beef, slow-cooked in a rich, savory ale gravy with carrots and onions. Topped with a flaky, golden-brown pastry crust, baked to perfection. *(Served with potatoes and seasonal vegetables.)*

### **CHILLI CHICKEN - £13.90**

Sautéed chicken with chili, garlic, chives, tomatoes, red onions, finished in a spicy mushroom and mixed pepper sauce. *(served with fragrant rice and seasonal vegetables)*

### **PAN-ROASTED SALMON WITH SUMMER VEGETABLES - £15.90**

Scottish salmon, pan-seared and seasoned with fragrant chives and dill. Accompanied by sautéed courgette, onions, and bell peppers. Finished with a light tomato and white wine sauce. *(Served alongside rice and seasonal greens.)*

### **HEATHERLIE COTTAGE PIE - £12.90**

Seasoned quality minced beef, simmered with carrots and onions in a delicious Heatherlie gravy, topped with a velvety mashed potato crust. *(Served with a side of seasonal vegetables.)*

### **TRADITIONAL ITALAIN LASAGNE - £13.50**

Layers of tender pasta with a hearty beef ragù infused with basil and oregano. Topped with creamy ricotta, melted mozzarella, and finished with a sprinkle of fresh parsley and cracked black pepper. *(Served with fragrant garlic bread)*

## GRILL

### **SCOTTISH SIRLOIN STEAK (10-12oz) - £23.90**

A premium hand-cut sirloin steak, seasoned with sea salt and freshly cracked black pepper, Pan seared for a robust flavour. Accompanied by a selection of fresh vegetables and perfectly cooked potatoes, this dish highlights the quality of Scottish beef. *(Served with our traditional style of butter potatoes & classic veg)*

### **SCOTTISH LAMB - £23.90**

A succulent lamb shank, slow-cooked to enhance its natural flavour's, in a red wine demi-glace for depth and richness. Complemented by a delicious mix of fresh seasonal greens, aromatic herbs, and a medley of mushrooms and red onions, paired with our classic buttery potatoes. *(Served with our traditional style of butter potatoes & classic veg)*

### **EXTRA SIDES £3.00**

**CHIPS - SIDE SALAD - RICE - GARLIC BREAD - PEPPER CORN SAUCE**



## VEGETARIAN

### **MUSHROOM RISOTTO - £13.50 (V)**

Creamy Arborio rice delicately cooked with white wine, mushrooms, tomato, and spinach, infused with a medley of traditional herbs. Topped with melted Mozzarella for a delightful texture contrast.  
*(Served with garlic bread and a selection of seasonal vegetables)*

### **VEGETABLE PENTOLINO - £14.90 (V)**

Sautéed seasonal vegetables, including mushrooms, red onion, spinach, bell peppers, courgette, parsley, tomato, and aubergine, are delicately infused with the rich flavors of garlic butter and white wine. Presented in a small pot (pentolino) offering a traditional and flavorful dish.  
*(Served with garlic bread and a selection of seasonal vegetables)*

## DESSERTS

### **HEATHERLIE JAM SPONGE PUDDING - £6.50**

A delightfully light and soft sponge pudding, generously infused with sweet raspberry jam and finished with a delicate white chocolate drizzle.

### **DOLCE AL TOFFEE - £6.90**

Our sticky toffee pudding, a moist and rich treat, draped in a luxurious, buttery toffee sauce for a truly indulgent experience.

### **HARVEST FRUIT DELIGHT - £6.50**

A classic steamed cake, filled with juicy sultanas and currants, served with a side of fresh cream for a comforting finish.

### **TRADITIONAL VANILLA ICE CREAM - £4.00**

Served with Chocolate, Strawberry, Raspberry or Mango sauce  
Simple & elegant vanilla ice cream, creamy and rich, capturing the essence of pure vanilla flavour.

### **GOLDEN ORCHARD CRUMBLE - £6.90**

A Generous Portion of Apple, covered in caramel sauce,  
Topped With Crunchy Crumble & Baked Until Golden Brown.

### **HEATHERLIE SPECIAL PUDDING - £7.50**

Moist Panettone Sponge studded with Dark Chocolate Chunks,  
Sultanas and Mixed Peel, soaked in a Vanilla flavour Egg Custard,  
and topped with Chocolate Sauce and a Brown Sugar crust.