



White Heather Hotel

BAR | RESTAURANT | ROOMS

Welcome from all the team at White Heather Hotel...

*Open Thursday - Monday all day offering main meals, light snacks, full drinks list,
cakes and hot beverages*

Lunch 12-2:30pm (Mon, Thurs & Fri)

Evening Meals 5pm - 7pm (Mon)

Evening Meals 5pm - 8pm (Thurs & Fri)

Saturday & Sunday food served all day from 12noon

Every Friday pensioners menu served 12noon-2:30pm

Afternoon teas available for dine in or takeaway bookings required (24 hours notice)

Chef's Sunday roast served every Sunday from 12noon

Private Event or Party

We have the space in either our cellar or ground floor restaurant

Arrange a chat with our management team for any enquires

E N J O Y Y O U R V I S I T



Follow us on instagram @whiteheatherhotelturriff

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Review us on TripAdvisor

T: 01888 562439

E: thewhiteheatherhotel@gmail.com

W: whiteheatherhotelturriff.co.uk

Light Snacks

served 12noon-2:30pm

Cheesy BBQ Pulled Pork Toastie

*bbq pulled pork, mozzarella and cheddar cheese served on toasted white or brown bread **8.45***

(Allergens; gluten, milk - gfo, dfo, veo)

Cajun Chicken Mayonnaise & Cheddar Melt Ciabatta

*cajun marinated chicken, mozzarella and cheddar cheese served on toasted ciabatta **9.00***

(Allergens; gluten, egg, milk - gfo, dfo)

Chicken & Chorizo Marinara Ciabatta

*chicken breast in a chorizo marinara sauce, mozzarella and cheddar cheese served on toasted ciabatta **9.00***

(Allergens; gluten, milk, celery - gfo, dfo)

Croque Monsieur

*Sliced ham, dijon mustard béchamel sauce and gruyere cheese served on pan fried white or brown bloomer **9.45***

(Allergens; gluten, milk, mustard - gfo)

Goats Cheese, Sun-blushed Tomato & Rocket Open Sandwich

*warm goats cheese spread topped with tomatoes and rocket served on white or brown bloomer **9.45***

(Allergens; gluten, milk - gfo, v, veo)

Add a bowl of soup for 2.00 | Add a bowl of skink 3.00

Add a side of chips for 3.45

gf - gluten free | gfo - gluten free option | df - dairy free | dfo - dairy free option

v - vegetarian | vo - vegetarian option | ve - vegan | veo - vegan option

Please inform your server of any allergens.

All our dishes are freshly prepared; so allow wait time for certain dishes.

Bread & Olives

Marinated Mixed Olives (gf,df,ve) **3.00**

Mixed Bread with Olive Oil & Balsamic (gfo,df,ve) **3.45**

Garlic Ciabatta (gfo,veo) **4.45**

Mozzarella & Cheddar Garlic Ciabatta (gfo,dfo,veo) **5.95**

Olives, Buffalo Mozzarella & Sun-blushed Tomatoes (gf,dfo,veo) **5.45**

Small Plates

Choose any 3 small plates for only 15.00

Soup of the Day

served with white or brown bloomer or oatcakes (gfo, dfo) **5.95**

Creamy Cullen Skink

served with white or brown bloomer or oatcakes **7.95**

(Allergens; fish, milk, celery - gfo)

Honey & Grain Mustard Chicken

chicken fillets in light, crispy batter drizzled with honey and grain mustard glaze topped with fresh parsley **7.95**

(Allergens; gluten, mustard - gfo, df)

Breaded Halloumi Fries

chimichurri and pomegranates **8.95**

(Allergens; gluten, milk, egg - gfo, dfo, v, veo)

Chorizo Patatas Bravas

Fried cubed potatoes, spicy tomato chorizo sauce, garlic aioli, pitta bread **6.95**

(Allergens; gluten, egg, celery - gfo, df, vo, veo)

Baked Goats Cheese

in a marinara sauce served with garlic baguette **8.95**

(Allergens; gluten, milk, celery - gfo, v, veo)

Gambas Pil Pil

olive oil, lemon, garlic and chilli king prawns with smoked paprika served with rocket and toasted ciabatta **10.95**

(Allergens; gluten, milk, shellfish, crustaceans - gfo, dfo)

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Mains

Breaded Chicken (or) Baked Aubergine Parmigiana(v)

marinara sauce, buffalo mozzarella and parmesan served with dauphinoise potatoes and rocket **19.95**

(Allergens; gluten, egg, milk, celery - gfo, dfo, veo)

Creamy Tuscan Chicken (or) King Prawn Tagliatelle

creamy sun-blushed tomato and pepper sauce with wilted spinach **18.95**

(Allergens; gluten, shellfish, crustaceans, celery, milk - gfo, dfo, veo)

Warm Cajun Chicken (or) Baked Goats Cheese Salad(v)

fresh lettuce leaves with mixed berries and mixed nuts topped with balsamic glaze **15.95**

(Allergens; milk, nuts - gf, dfo, veo)

Slowly Cooked Braised Beef Brisket

rich red wine jus creamy mashed potatoes and buttery green vegetables **19.95**

(Allergens; gluten, milk, sulphites - gfo, dfo)

Favourites

Battered Chicken Fillets served with chips, side salad and choice of dip 13.95

(Allergens; gluten, sulphites - gfo, df)

Battered Haddock & Chips served with side salad and tartare sauce 15.95

(Allergens; gluten, fish, egg, sulphites - gfo, df)

Macaroni Cheese served with chips and garlic ciabatta 12.95

add bbq pulled pork **4.00**

(Allergens; gluten, milk, mustard - v)

Curry of the Day - See Specials

Sides

Chips (gf,df,ve) 3.45 | Skinny Fries (gf, df, ve) 3.95

Parmesan Coated Skinny Fries (gf,dfo,veo) 4.45 | Sweet Potato Fries (gf,df,ve) 4.00

Garlic Bread (gfo,df,veo) 4.45 | Cheesy Garlic Bread (gfo,dfo,veo) 5.95

Onion Rings (gfo,df,ve) 4.45

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Grills

10oz Sirloin 28.95 (or) 8oz Fillet 32.95

*All our steaks are served fully garnished with chips, homemade onion rings, sautéed mushrooms and tomatoes; surf and turf king prawns **6.00***

*(Allergens; gluten, milk - gfo, dfo) - Sauces; chimichurri, peppercorn, diane or whisky **4.00***

Two Mini Sliders

1x Cajun chicken burger with cheddar and streaky bacon

*1x Pork and apple burger topped with pulled pork, garlic aioli and rocket served in mini brioche burger buns along with chips and coleslaw **16.95***

(Allergens; gluten, milk - gfo, dfo, veo)

Desserts

Cheesecake of the Day - See Specials

Traditional Sticky Toffee Pudding

*toffee sauce, vanilla ice cream and chantilly **8.95***

(Allergens; gluten, milk, egg - v, gfo, dfo, veo)

Caramelised Warm Custard Tart

*served with apple compote and vanilla ice cream **8.95***

(Allergens; gluten, egg, milk - v)

Lemon Posset Choux

*profiterole filled with lemon posset topped with meringue served with chantilly and fresh berries **7.95***

(Allergens; gluten, egg, milk - v)

Warm Boozy Baileys Brownie

*with a salted caramel sauce and baileys ice cream **8.95***

(Allergens; gluten, egg, milk, sulphites - v, gfo)

Selection of Ice Cream

*2 scoops **6.00** 3 scoops **7.45***

choose from; raspberry ripple, mint chocolate chip, chocolate, strawberry, vanilla, raspberry sorbet or mango sorbet

(Allergens; milk - gfo, dfo, veo)

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