



White Heather Hotel

BAR | RESTAURANT | ROOMS

Hello and welcome to White Heather Hotel

Meals are best enjoyed when dishes are shared amongst family and friends. From simple lunches to intimate dining, everything we do is a celebration of hospitality. We carefully blend local produce with creativity and passion; to serve up new ways for you to enjoy our ideas.

As a small family-run hotel and restaurant, we are committed to making your time with us very special. Our long-standing relationships with our suppliers, allows us to bring you incredible local produce; from sustainable seafood and fresh fruit & vegetables to Black Gold beef, from the heart of Aberdeenshire. Along with an array of the finest Scottish Malt Whiskies and Hand-crafted Gins, we have sourced exclusive wines from across the globe.

We hope you enjoy our daily menu, our bespoke vegan menu, designed by our vegan chef and our array of other sensations, including Afternoon Teas, Seniors' Specials and Sunday Roast.

We wish you a wonderful time with us and hope that you enjoy a dining experience you won't find anywhere else.

Our Chefs and Front of House Team love what they do and we hope you love it too.....

Gary - General Manager | Lewis - Head Chef

Suppliers

Fruit, Vegetables, Dairy - TPS, Mark Murphy

Meats - Presly / McWilliams

Seafood - Sutherlands

Breakfast

Every Saturday & Sunday 10am-12noon

Full Scottish Breakfast £12.90

Butchers pork sausages, haggis, black pudding, bacon, hash brown, tomato, mushrooms, fried egg, baked beans served with choice of toast & tea, filter coffee (or) fruit juice (gfo)

Vegetarian Breakfast £12.90

Sausages, haggis, bacon, hash brown, tomato, mushrooms, fried egg, baked beans served with choice of toast & tea, filter coffee (or) fruit juice (v)(veo)

Chef's Benedicts

Two poached eggs served on a savoury muffin topped with hollandaise sauce (gfo)

- *Smoked bacon £9.50*
- *Smoked salmon £10.00*
- *Wilted spinach & mushrooms (v) £9.50*

Belgian Waffles

Stacked warm Belgian butter waffles

- *Bacon & maple syrup £9.00*
- *Banana, toffee sauce & crème fraîche (v) £9.00*

Brioche French Toast

Sliced brioche dipped in our sweet batter egg mix, served golden brown (gfo)

- *Confit duck, ricotta & maple syrup £9.50*
- *Fresh berries & creme fraiche (v)(veo) £9.00*

Avocado Toast

Freshly toasted hand cut bread

- *Avocado, smoked salmon & scrambled eggs (gfo) £9.50*
- *Avocado, vegetarian haggis, sriracha sauce & mixed seeds (ve)(gfo) £9.50*

Kid's Breakfast. £7.00

Butchers pork sausage, bacon, hash brown, fried egg, baked beans, choice of toast & fruit juice (gfo)(veo)

Kid's Waffle

Warm Belgian butter waffle

- *Bacon and maple syrup £5.00*
- *Banana and toffee sauce (v) £5.00*

Additional Items

Brown (or) white toast (gfo)(veo) £1.00 | Hash browns (ve) £1.50

*ve - vegan | veo - vegan option | v - vegetarian | gf - gluten free | gfo - gluten free option
We use milk, eggs, wheat & nuts; if you have any food allergies, please let us know*

Starters

Soup of the Moment

Fresh hand cut white (or) brown bread (gfo)(v) £6.00

Our Signature Cullen Skink

Fresh hand cut white (or) brown bread (gfo) £8.00

BBQ Pulled Pork Nachos

Cheddar cheese, nacho cheese sauce & sour cream (veo)(gf) £7.50

Tandoori Marinated Chicken Skewers

Shredded lettuce on mini naan bread with garlic yoghurt (veo)(gfo) £8.90

Confit Duck Bao Buns

Spiced plum jam & shredded spring onions (veo) £9.50

Coconut Breaded Langoustines

Sriracha lime mayonnaise (gfo) £11.50

Thai Crab Cakes

Cilantro crème fraîche & mixed Thai salad (gfo) £9.50

Three Cheese Risotto

Topped with brioche crumb & toasted seeds (gfo)(v) £8.00

Black Pudding Bubble & Squeak

Tarragon hollandaise (gf) £8.90

Classic Dishes

Three Cheese Macaroni

With fries & garlic baguette £11.50 (v) | BBQ pulled pork £13.50

Chicken Fillets

Beer batter, fries, choice of dip with side salad (or) peas (gfo) £14.50

Curry of the Moment

Basmati rice & sides (gfo)(veo) £15.00

Fresh North Sea Haddock

Beer batter, fries, tartare sauce with side salad (or) peas (gfo) £15.90

Wholetail Breaded Scampi

Fries, tartare sauce with side salad (or) peas £15.50

Meat Dishes

Chicken Supreme

Wild mushroom risotto with rocket leaves (gfo) £17.50

Beef Ragù

Pappardelle pasta & parmesan shavings £21.00

Confit Duck Salad

Warm pak choi & noodles with sticky hoisin sauce (veo)(gf) £17.50

Seafood Dishes

Baked Fillet of Cod

Crispy onion & herb crust, with seasonal vegetables, chorizo crushed baby potatoes & lemon infused oil (gfo) £19.50

Pan Seared Fillet of Salmon

Garlic & chive mash, seasonal vegetables with a dill & Prosecco cream sauce (gf) £22.00

Grilled Langoustines

Smothered in a garlic & herb infused oil, with warm pesto potato salad & rocket leaves (gf) £22.50

Steaks

*Grass fed in Aberdeenshire & North East Scotland,
Black Gold fully traceable, genuine Scottish origin beef; dry aged for 28 days*

8oz/227g **Fillet Steak** (gf) £32.00

10oz/283g **Ribeye Steak** (gf) £29.90

Surf & Turf - Garlic Langoustines (gf) £6.50 supplement

*Accompanied with grilled tomato, buttered field mushrooms, onion rings &
your choice of fries, mash potatoes (or) baked potato with chive butter*

SAUCES £2.50

Peppercorn & brandy (gf) | Blue Cheese (gf)

Wild mushroom cream (gf) | Garlic butter (gf)

Burgers

Our Famous 'Turra Coo' Burger

*Two 4oz beef burgers topped with black pudding, blue cheese, smoked bacon,
fries, side salad & onion rings (gfo) £16.50*

Sriracha Spiced Chicken Burger

*Fried chicken thigh, sticky tomato relish, camembert, smoked bacon,
fries, side salad & onion rings (gfo) £16.50*

SIDES

Fries (gf)(ve) £2.50

Seasoned curly fries (gf)(ve) £3.50

Sweet potato fries (gf)(ve) £3.50

Creamy mash potatoes (gf)(veo) £3.50

Onion rings (gfo)(ve) £3.00

Garlic baguette (gfo)(veo) £4.00

Cheesy garlic baguette (gfo)(veo) £4.50

Seasonal Vegetables (gf) £3.50

Side salad (gf)(ve) £2.50

Coleslaw (gf)(v)(veo) £2.50

Garden peas (gf)(ve) £1.50

DIPS £1.00

Sweet chilli | BBQ sauce | Garlic mayonnaise | Vegan mayonnaise

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Vegan Dishes

Starters

Fajita Mushroom Skewers

Salsa & crème fraîche (ve)(gf) £8.00

Bruschetta

Tomatoes, garlic, rocket & caramelised onions (ve)(gfo) £7.90

Falafel

A blend of garlic, chick peas, fresh herbs & olive oil served with a sticky tomato relish & garlic pitta (ve)(gfo) £8.50

Mains

Haggis, Neeps & Tatties

Whisky onion gravy (ve) £13.50

Wild Mushroom Risotto

Salt & pepper tuile (ve)(gf) £15.50

Southern Fried Chickpea Burger

Brioche bun with bacon, caramelised onion, melted cheese, onion rings, fries & side salad (ve)(gfo) £16.50

Desserts

Peanut Butter Cheesecake

Chocolate crunch base & vanilla ice cream (ve) £8.50

Caramelised Biscuit Semifreddo

Crumbed biscuit & fresh berries (ve) £8.50

Desserts

Cheesecake of the Moment (gfo) £8.50

Our Signature Sticky Toffee Pudding
Chantilly cream & vanilla ice cream (gfo) £8.50

Peanut Butter Sundae
Banana ice cream, sliced banana, honey roasted peanuts with warm peanut caramel sauce & drizzled with white chocolate sauce (gf) £7.50

Citrus Lemon Tart
Mini baked meringues & raspberry sorbet £8.00

Taste of Chocolate & Mint
Chocolate & mint pudding, dark chocolate mousse & mint chocolate chip ice cream £9.00

Caramelised Biscuit Semifreddo
Crumbed biscuit & fresh berries (gf) £8.50

S'mores Nachos
Sweet coated tortillas topped with melted chocolate chips & marshmallows served with vanilla ice cream (gfo) £7.50

Affogato
Espresso & vanilla ice cream with a shot of Amaretto £8.90

Luxury Cheese Slate
Regional cheeses, savoury biscuits & caramelised onion chutney (gfo) £10.50

Selection of Porrelli Ice Cream
*Luxury Scottish gelato
served with Fresh berries and wafer (gfo)(veo)
2 scoops £6.00 | 3 scoops £7.70*

Light Bites & Snacks

Daily 12noon-3pm

Soup & Sandwich (or) Wrap £9.00

Freshly Prepared Sandwiches £7.00

White or brown bread, softie (or) wrap with side salad & crisps (gfo)

Choose from:

Cheese & ham (gf)

Coronation chicken (gf)(veo)

Tuna mayonnaise (gf)

Egg mayonnaise (gf)(v)

Prawn marie rose (gf) £1.00 supplement

Soup & Toasted Sandwich (or) Panini £10.00

Toasted Sandwiches (or) Panini £8.00

White or brown bread (or) panini with side salad & crisps (gfo)

Choose from:

Cheese & ham (gf)

Coronation chicken (gf)(veo)

Tuna mayonnaise (gf)

BBQ pulled pork (gf)

Haggis & cheese (veo) £1.00 supplement

Baked Potatoes

Served with side salad (gf) £9.00

Choose from:

Cheese & ham (gf)

Coronation chicken (gf)(veo)

Tuna mayonnaise (gf)

BBQ pulled pork (gf)

Baked beans (gf)(v)

Haggis & cheese (veo) £1.00 supplement

Prawn marie rose (gf) £1.00 supplement

Hot Drinks

Tea Selection

*Breakfast £2.00 | Decaff £2.50 | Earl Grey £2.50
Green £2.50 | Peppermint £2.50 | Fruit £2.50*

Coffee Selection

*Filter Coffee £2.50 | Espresso £2.60 | Americano £3.10
Flat White £3.40 | Cappuccino £3.50 | Latte £3.30
Mocha £3.50 | White Chocolate Mocha £3.60 | Iced Latte £3.30
Liqueur Coffee £8.00
(Calypso, Baileys, Gaelic)*

Luxury Hot Chocolate

*Milk (or) White Chocolate melted in steamed milk, topped
with marshmallows, cream & flaked chocolate £3.90*

*Decaffeinated coffee available
Speciality milks - Oat or Soya*

Flavoured syrups

Honeycomb, Caramel, Hazelnut & Vanilla 50p

Afternoon Tea

**Available Daily (Dine in or Takeaway)
Bookings required**

Classic £18.90 (or) Sparkling £25.80

*Freshly made sandwich selection, savoury hot food,
contemporary cakes & fresh scone with Chantilly cream & jam,
with your choice of tea or filter coffee
(Sparkling includes a glass of chilled Prosecco)*

Drinks List

Draught

Tennent's Lager £4.00 | £2.00

Innis & Gunn £4.40 | £2.20

Magners Cider £4.00 | £2.00

Caledonia Best £4.00 | £2.00

Guinness £4.60 | £2.30

Bottled Beer & Cider

Corona £4.00

Budweiser £4.00

Peroni £4.00

Menabrea Blonde Zero £3.50

Becks Blue £3.00

Kopperberg Mixed Fruit £4.20

Kopperberg Strawberry & Lime £4.20

Kopparberg Alcohol Free Mixed Fruit £3.20

Kopparberg Alcohol Free Strawberry & Lime £3.20

Soft Drinks £2.50

Coca Cola | *Diet Coke* | *Coke Zero*

Irn-Bru | *Diet Irn-Bru* | *J20*

Fanta Orange | *Fanta Zero*

Ginger Beer | *Appletiser*

Soda Water & Cordial

Still / Sparkling Water £2.40

Fever-Tree £2.00

Indian or Light Indian Tonic | *Aromatic Tonic* | *Mediterranean Tonic*

Ginger Ale | *Sicilian Lemonade*

Cocktail List

Classics

Pornstar Martini

*Vanilla vodka, passoa, orange juice & passion fruit
with a shot of prosecco £9.00*

Espresso Martini

Vanilla vodka, espresso & coffee liqueur £9.00

Classic Mojito

*White rum, mint, lime, demerara sugar & soda £8.00
Why not try our Raspberry (or) Passion Fruit Mojito £9.00*

Pina Colada

Coconut rum, pineapple & coconut cream £9.00

Frozen Strawberry Daiquiri

White rum, grenadine, strawberry, lime & sugar syrup £9.00

Our Hand Crafted Cocktails

Sweet Like Chocolate

Salted caramel vodka, baileys & chocolate £9.00

Elle's Martini

Gin, Chambord, raspberry & pineapple £9.00

Baileys Espresso Martini

Baileys, vanilla vodka, espresso & coffee liqueur £9.50

Frozen Passion Fruit & Peach Daiquiri

White rum, passoa, passionfruit, white peach & sugar syrup £9.50

Apple & Blackberry Bramble

Gin, Crème de Mure, apple & lime £9.00

Sparkling

Icy Kir

Prosecco, vodka & raspberry sorbet £8.90

Peach Bellini

Prosecco & White peach £8.50

Drinks List

Whisky

Balvenie Doublewood £5.50 | Bunnahabhain £5.50
Dalmore £5.50 | Glendronach £5.50
Glenfiddich £5.50 | Glenfiddich 15yo £8.00
Glenmorangie £5.50 | Jura Journey £5.00
Old Pulteney £5.50 | Tomatin £5.50
Famous Grouse £3.50 | Jamiesons £3.70
Jack Daniels £3.70

Gin

Bombay Sapphire £4.00 | Brockmans £4.00
Caorunn £4.50 | Eden Mill £4.00
Gordon's £3.50 | Hendricks £4.50
Roku Japanese £4.50 | Tanqueray No.10 £4.50
The Botanist £4.50 | Gordon's Pink Gin £3.80
Gordon's Sloe Gin £5.00 (50ml) | Edinburgh Flavours £5.00 (50ml)

Vodka

Belvedere £4.50 | Grey Goose £4.50
Ciroc Snap Frost & Flavours £4.50 | Smirnoff £3.50

Rum

Bacardi White Rum £3.50 | Morgans Spiced £3.50
Kraken Black Spiced Rum £3.70

Cognac

Remy Martin VSOP £5.50

Port / Sherry

Croft Original - £4.00 | Harveys Bristol Cream - £4.00
Tio Pepe - £4.00 | Taylors LBV £4.00

Liqueurs

All liqueurs are served in measures of 50ml

Amaretto Di' Saronno £4.00 | Baileys £4.00
Drambuie £4.00 | Glayva £4.00
Grand Marnier £4.00 | Tia Maria £4.00

Wine List

Champagne & Sparkling

Bel Canto Prosecco

200ml £6.90 | Bottle £24.00

Lively bubbles with aromatic pear flavours on the nose, followed by a crisp palate of succulent apples.

Champagne Moët Impérial

Bottle £49.90

The ultimate celebratory fizz. Refreshing, rich & ripe; full of stone fruit flavours, with aromas of biscuit & brioche.

Rosé

Hang Loose Zinfandel Rosé

175ml £6.00 | 250ml £8.00 | Bottle £21.50

Rich & vibrant Primitivo grape, bursting with ripe summer fruits. Expect hints of luscious strawberries & red cherries.

Marques Del Puente Nuevo Rose

175ml £5.50 | 250ml £7.50 | Bottle £20.00

Deliciously light flavours of strawberry & citrus fruits, with a clean & crisp finish.

Whites

Crescendo Pinot Grigio

175ml £6.00 | 250ml £8.00 | Bottle £21.50

A clean, fresh and fruity wine with lots of citrus & ripe pear flavours. Dry & crisp with a refreshing finish.

Kokako Sauvignon Blanc

175ml £7.00 | 250ml £9.00 | Bottle £24.00

Bursting with fresh tropical fruit flavours & nutty notes, with hints of gooseberry & passion fruit.

Old Gum Tree Chardonnay

175ml £5.50 | 250ml £7.50 | Bottle £20.00

Subtle tropical peach mingled with lemon blossom & a rich creamy vanilla.

Conde De Castile Blanco Rioja

Bottle £23.00

Complex & floral with notes of quince, honey & ripe pears. A truly stunning & balanced wine with a rounded texture.

Reds

Sugarbush Hill Merlot

175ml £6.00 | 250ml £8.00 | Bottle £21.50

Superbly juicy with a ripe bramble fruit character & a smooth finish.

Romero Gonzalez Malbec

175ml £5.60 | 250ml £7.60 | Bottle £21.00

Rich & velvety smooth with notes of blackcurrant, plum & sweet spice.

Conde De Castile Crianza Rioja

Bottle £21.50

Sumptuous intense aromas of ripe cherry & raspberry, with spicy hints & a long finish.

Five Ravens Pinot Noir

Bottle £23.00

Classic bright red fruit flavours & spicy notes, with delicate violet aromas & a soft velvety finish.