



# 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*

*ve - vegan | veo - vegan option | v - vegetarian | gf - gluten free | gfo - gluten free option  
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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

*Kopperberg Alcohol Free Mixed Fruit* £3.20

*Kopperberg 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.*