

Pre-Theatre Menu

Enjoy our fabulous Pre-Theatre Menu for £12.50 available every day until 7 p.m.

Your choice of two courses from the following menu.

All of our Desserts are also available if you would prefer to a Starter.

Starters

Soup of the Day

Homemade from the finest ingredients and served with crusty bread and butter. *(Available with Gluten Free Oatcakes)*

Scottish Gravdlax

Wild Scottish Gravdlax drizzled with a dill and caper oil & smoked paprika mayonnaise. *(GF)*

Chicken Liver Pate

Chicken Liver Pate, served with rustic oatcakes and sweet chilli and onion marmalade. *(Available with Gluten Free Oatcakes)*

Henrick's Haggis Bon Bons

Your choice of either traditional Scottish haggis or vegetarian haggis, served with a chilli & onion marmalade & a salad garnish.

Cullen Skink

A warm traditional thick creamy Scottish soup made with smoked haddock, crab, potato & onion served with oatcakes. *(GF available with GF crackers)*

Brie & Mango Parcels

Brie & mango wrapped in filo pastry & served our own sweet chilli & onion marmalade.

*We cannot guarantee that our dishes do not contain nuts or traces of nuts.
Please ask your server if you have any allergy requirement. (GF) denotes a Gluten Free Dish*

Pre-Theatre Menu

Main Courses

North Sea Half Haddock & Chips

Our half fillet of Haddock is served in a light beer batter with chips and accompanied with minted mushy peas & homemade tartar sauce.

(Whilst we make every effort, our fish may contain small bones)

Beef Stroganoff

Strips of beef fillet, sautéed with brandy, mushrooms, onions & cream and served on a bed of Jasmine rice.

Pan Fried Sea Bass Fillet

A fillet of sea bass served on a bed of baby new potatoes and accompanied with peppered mange tout & green beans with a garlic & lemon butter. (GF)

Mushroom Gnocchi

Potato gnocchi with our rich mushroom & blue cheese sauce accompanied with garlic bread.

Henrick's Chilli

Traditional Chilli con Carne, mildly spiced, served with rice, cheese & sour cream.

Henrick's Thai Green Vegetable Curry

A coconut milk based Green Thai Curry, with ginger and spring vegetables, served on a bed of spring onion cous cous, with crusty bread.

Add chicken

*We cannot guarantee that our dishes do not contain nuts or traces of nuts.
Please ask your server if you have any allergy requirement. (GF) denotes a Gluten Free Dish*