

Welcome to Henrick's

**We would like to take this opportunity to give you
a warm and friendly welcome to Henrick's.**

**Whether you have chosen to visit us for a great meal
or a few drinks with family and friends,
we hope you enjoy our relaxed and comfortable atmosphere.**

**At Henrick's we prepare all of our dishes to order,
using local produce and quality ingredients,
such as our fresh fish, delivered daily to us from the latest catch.**

**We host regular wine tastings at our Henrick's Wine Society
and you can sample the chosen favourites at any time.**

Please ask your server for further details.

**Follow us on Facebook, Twitter or our website, to get regular updates
and news of the events and shenanigans, at Henrick's Bar!**

**Thank you and enjoy your visit,
Chris, Ailsa, Hamish and the Henrick's Team**

Enjoy a filling start to your day with our freshly cooked breakfasts.

Available every day until 1 p.m.

The Full Breakfast **£6.95**

Cooked fresh with 2 fried free range eggs, smoked bacon, 2 sausages, haggis, hash browns, baked beans & toast.

Vegetarian Breakfast **£6.50**

Cooked fresh with 2 fried free range eggs, 2 vegetarian sausages, vegetarian haggis bon bons, hash brown, baked beans & toast.

French Toast **£5.25**

Henrick's French toast served with smoked bacon and lashings of maple syrup.

Hot Breakfast Roll **£2.95**

Choice of 2 fillings;

Smoked Bacon / Free Range Egg / Link Sausage / Hash Brown / Haggis

(Additional toppings available at 75p each)

Toast & Preserves **£1.95**

- Why not start with some of our Bread & Olives** **£2.25**
Fresh warm bread with our house marinated pitted olives & dipping olive oil & balsamic.
- *****
- Soup of the Day** **£3.95**
Homemade from the finest ingredients and served with crusty bread and butter.
(GF – served with Gluten Free Oatcakes)
- Henricks Haggis Bon-Bons** **£4.95**
Your choice of either traditional Scottish haggis or vegetarian haggis, rolled in toasted oats and served with a tomato & chilli chutney.
- Cullen Skink** **£4.95**
A warm, creamy Cullen skink with salmon, crab, smoked haddock & potato served with crusty bread and butter. *(GF – served with Gluten Free Oatcakes)*
- Goats Cheese, Chilli & Broccoli Tart** **£4.85**
Spring onion, caramelised onion, broccoli, chilli and grilled goats cheese in a tart, served on a bed of rocket with a balsamic glaze.
- Peppered Mackerel Mousse** **£4.95**
Our own delicious light mousse, made with fresh peppered mackerel and soft cheese, accompanied with rustic oatcakes, salad garnish and a grapefruit salsa.
(GF – served with Gluten Free Oatcakes)
- Homemade Flat Bread** **£4.75**
Warm Flat bread served with a tomato & chilli chutney, mozzarella & crispy Serrano on a bed of rocket and balsamic glaze. *(Vegetarian without Serrano)*
- Strathdon Blue Cheese Salad** **£4.75**
Apple, walnut & blue cheese salad with Chef's vinaigrette & rocket leaves.

*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*

Classic & rustic dishes, created using seasonal & local produce.

Scottish Pork Belly **£12.50**

Slow cooked Pork Belly dressed with a sticky ginger glaze, mashed potato, spring greens and a soy sauce. *(GF without soy sauce).*

Chicken Breast **£12.25**

Lemon & thyme marinated chicken breast stuffed with Serrano & mozzarella served with spring greens and mashed potatoes. *(GF)*

Salt Cod Fishcakes **£9.95**

Chef's salt cod fishcakes served with a spicy coriander sauce on a bed of spring vegetables and baby new potatoes.

Thai Green Vegetable Curry **£8.95**

A coconut milk based green curry with courgettes, green beans, basil, bell peppers & ginger served on a bed of coriander jasmine rice, with homemade flat bread.

(GF without flat bread)

Add chicken

£1.75

Spinach & Ricotta Gnocchi **£9.75**

Gnocchi with spinach, garlic and ricotta cheese, served with a rich tomato sauce and topped with parmesan & rocket leaves.

Pan-Fried Hake **£11.50**

Fillet of Hake, served with a noodle, pak choi, kale, spinach, chilli & ginger stir fry, with a red pesto dressing.

Scottish Wild Salmon **£10.95**

Pan-fried Wild Scottish Salmon served on a bed of spring vegetables & baby new potatoes, with a spicy coriander sauce. *(GF)*

*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*

8oz Fillet Steak

£22.95

Our chef's butcher cut of prime Scottish Beef, cooked to your preference and served with chips, roasted tomatoes and a salad garnish. (GF)

Why not accompany your steak with one of our delicious sauces?

Blue Cheese Pink Peppercorn Whisky & Onion £1.50

Add onion rings £1.95

North Sea Haddock & Chips

£11.50

Our chef insists on using only freshly caught haddock, served in a light beer batter with chips and accompanied with minted mushy peas & homemade tartare sauce.

This dish is also available as a smaller serving, using a halved fillet portion. £7.50

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

Beef Stroganoff

£9.95

Strips of prime Scottish Beef, sautéed with brandy, mushrooms, onions & cream and served on a bed of Jasmine rice with toasted coconut & raisins.

The Henrick's Burger

£9.95

Our delicious House beef burger, grilled Cajun chicken breast or a spicy bean burger served on our fresh bread roll, sliced tomato & lettuce with a salad garnish and chips.

We offer a selection of additional toppings to complement your burger and if you prefer, we can serve without the bun and add extra side salad. (GF without bun)

Additional Toppings are priced individually between 65p and £1.25p;

Cheddar Cheese Goats Cheese Fried Egg Mushrooms Salsa Jalapenos

Smoked Bacon Fried Onions Haggis Strathdon Blue Cheese

Nachos Grande

£8.50

Tortilla chips smothered in cheese and served with fresh salsa, guacamole, sour cream & jalapeños. Add Haggis, or Cajun Chicken Topping £1.50

**Looking for something lighter to keep you going,
then why not try one of our freshly prepared sandwiches?**

Available every day until 4p.m.

Henrick's Sandwiches

£4.50

Simple yet delicious fillings, served on a glazed roll with a salad garnish and tortillas.

Choose from:

Goats Cheese, tomato, chilli chutney & rocket.

Chicken fillet, sour cream & cucumber salad.

Serrano, melted mozzarella, tomato & chilli chutney

Sides

Side Dishes

Warm Bread & Olives	£2.25
Bowl of Olives	£1.75
Rustic Chips with Garlic Mayonnaise or Homemade BBQ Sauce	£2.75
Homemade Beer Battered Onion Rings	£2.85
Mozzarella Bites	£2.75
Jalapeño & Cheese Poppers	£2.75
Side Salad	£1.95
Mashed Potato	£2.50
Spring Greens	£2.25
Baby New Potatoes	£2.50

*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*

The Henricks Cheese Board

£7.95

A trio of Scottish cheeses, accompanied by your choice of:
Quinta de la Rosa LBV Port, Alvear Pedro Ximenez Sherry,
Jurancon Sauternes Wine, or a Peat Monster Malt Whisky
Served with rustic oatcakes and tomato & chilli chutney. *(GF available)*

Also available without the digestif drink for £5.95

Cheese board only Supplement for Pre Theatre menu £2.00

Chocolate-Dipped Espresso Meringues

£4.25

Crunchy meringues dipped with rich chocolate & espresso sauce served with strawberries & Chef's coulis *(GF)*

Rhubarb & Apple Crumble

£4.50

Delicious warm rhubarb & apple crumble, served with clotted cream & Chef's coulis.

Chocolate Brownie

£4.25

Indulgent warm chocolate brownie, served with vanilla ice cream.

Sticky Toffee Pudding

£4.50

Served with a salted caramel sauce and vanilla ice cream.

Luxury Ice Cream

£3.75

Our luxury ice cream with chocolate or strawberry sauce. *(GF)*

Liquid Desserts & Digestifs

Why not enjoy a delicious after dinner refreshment to accompany your dessert or to replace your dessert? We also offer a selection of other spirits and liqueurs, please ask your server.

Quinta de la Rosa Late Bottle Vintage Port *(50ml)*

£4.25

Quinta de la Rosa 20yr Old Tawny Port *(50ml)*

£5.40

Alvear Pedro Ximenez Sherry *(50ml)*

£4.45

Jurancon Sauternes Wine *(50ml)*

£4.15

Balvenie Double Wood 12yr Old Whisky

£4.50

Irish coffee, Highland coffee, Italian coffee, Baileys coffee, Calypso coffee

£4.50

*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*

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

Bread & Olives

Fresh warm bread with our house marinated pitted olives and dipping olive oil & balsamic.

Soup of the day

Homemade from the finest ingredients and served with crusty bread & butter.
(GF – without crusty bread)

Peppered Mackerel Mousse

Our own delicious light mousse, made with fresh peppered mackerel and soft cheese, accompanied with rustic oatcakes, salad garnish and a grapefruit salsa

Strathdon Blue Cheese Salad

Apple, walnut & blue cheese salad with Chef's vinaigrette & rocket leaves.

Homemade Flat Bread

Warm Flat bread served with caramelised red onion chutney, mozzarella & crispy Serrano on a bed of rocket and balsamic glaze. (vegetarian without Serrano)

Henricks Haggis Bon-Bons

Your choice of either traditional Scottish haggis or vegetarian haggis, rolled in toasted oats and served with a tomato & chilli chutney.

*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*

Main Courses

Thai Green Vegetable Curry

A coconut milk based green curry with courgettes, green beans, basil, bell peppers & ginger served on a bed of coriander jasmine rice, with homemade flat bread.

(GF without flat bread)

Spinach & Ricotta Gnocchi

Gnocchi filled with spinach, garlic and ricotta cheese, served with a rich tomato sauce and topped with parmesan & rocket leaves

Pan-Fried Hake

Fillet of Hake, served with a noodle, pak choi, kale spinach, chilli & ginger stir fry, with a red pesto dressing.

Salt Cod Fishcakes

Chef's salt cod fishcakes served with a spicy coriander sauce served with baby new potatoes.

Beef Stroganoff

Strips of prime Scottish Beef, sautéed with brandy, mushrooms, onions & cream and served on a bed of jasmine rice, with roasted coconut & raisins.

The Henricks Burger

Our delicious house beef burger, grilled Cajun chicken breast or spicy bean burger served on our fresh bread roll, sliced tomato & lettuce with a salad garnish and chips. We offer a selection of additional toppings to complement your burger and if you prefer, we can serve without the bun and add extra side salad. *(GF without bun)*

Additional toppings are available to complement your burger and are priced individually.

*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*

Kids @ Henrick's

Children are always warmly welcome at Henrick's.

Where possible, we are happy to tailor any of our dishes to your children's taste.

This menu has been designed for Children

All children's meals include a free small soft drink for Children

This menu is available until 8pm

Haddock Goujon, Chips & Tartare Sauce	£4.50
<i>(Whilst we make every effort, our fish may contain small bones)</i>	
Sausages, Mashed Potatoes & Beans (GF)	£4.50
Mini Nachos smothered in Cheddar Cheese & Salsa	£3.95
Chicken or 4oz Beef Burger, Chips & Spring Greens	£5.00
Vanilla Ice Cream with chocolate or strawberry sauce	
1 Scoop	£1.00
2 Scoop	£1.50

*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*

Enjoy a freshly ground Coffee, or choose from our selection of Teas.

We can also offer Decaffeinated Coffee and Liqueur Coffees

Coffee & Teas

Espresso, Cappuccino, Macchiato, Americano, Cafe Latte, Mocha

Hot Chocolate

Breakfast Tea, Earl Grey, Green Tea,

Peppermint, Camomile, Echinacea & Raspberry, Blackcurrant & Vanilla

Liqueur Coffees

£4.50

Irish Coffee (*Jamesons*)

Italian Classico (*Amaretto*)

Calypso Coffee (*Havana 7 & Tia Maria*)

Baileys Coffee

Highland Coffee (*Scotch Whisky*)

French Coffee (*Grand Marnier*)

After Dinner Liqueurs & Spirits:

	<u>ABV%</u>	<u>per 25ml</u>
Jurancon Dessert Wine	12%	£4.15 (50ml)
Baileys	17%	£3.80 (50ml)
Late Bottled Vintage Port	20%	£4.25 (50ml)
Tawny Port 20 year old	20%	£5.40 (50ml)
Pedro Ximenez	15%	£4.55 (50ml)
Cointreau	40%	£3.00
Courvoisier Exclusif	40%	£4.10
Amaretto	28%	£3.00
Drambuie	40%	£3.50
Frangelico	20%	£3.00
Tia Maria	20%	£3.00
Limoncello	27%	£2.50

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