

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.

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Desserts

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)*