

Henricks

BAR & BISTRO

**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 our 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,
Ailsa & Chris and the Henrick's Team**

*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*

Starters

Why not start with some of our Bread & Olives **£2.25**

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

Olives only **£1.95**

Scottish Gravadlax **£5.50**

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

Soup of the Day **£3.95**

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

Chicken Liver Pate **£4.50**

Chicken Liver Pate, served with rustic oatcakes and chilli and onion marmalade. *(Available with GF crackers)*

Henrick's Haggis Bon Bons **£4.95**

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

Cullen Skink **£5.25**

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

Mushroom & Chilli Brushetta **£4.95**

Rustic mushroom & chilli brushetta, served with balsamic vinegar glaze.

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Seasonal Dishes

Pan Fried Sea Bass Fillet **£10.50**

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)

Lemon Chicken Breast **£12.50**

Lemon Chicken Breast fillet served with green beans and mange tout, baby new potatoes and a lemon butter sauce. (GF)

Henrick's Chilli **£9.95**

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

Mushroom Gnocchi **£10.50**

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

Henrick's Thai Green Vegetable Curry **£9.75**

A coconut milk based Green Thai Curry, with ginger and winter vegetables, served on a bed of Jasmine rice, with crusty bread.

Add chicken **£1.75**

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 pan fried mushrooms. (GF)

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

Blue Cheese *Pink Peppercorn* **£1.50**

Add onion rings **£1.95**

Gluten Free ???

We have two excellent bottled beers which are Gluten Free.

Brewdog Vagabond American Pale Ale or Peroni Nastro Azzuri

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House Favourites

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 tartar sauce. *(Whilst we make every effort, our fish may contain small bones)*

This dish is also available as a smaller serving, using a halved fillet portion. £7.95

Beef Stroganoff **£10.25**

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

The Henrick's Burger

Our very own burger, served on delicious fresh brioche roll, with tomato & lettuce, a portion of rustic chips and accompanied with a salad garnish.

For a reduced carbohydrate or Gluten Free option, we can serve your burger without the bun and add extra side salad.

1. Select your Burger:

Ground Beef **£9.95**

Pork & Chorizo **£10.95**

Cajun Spiced Chicken **£9.95**

Spicy 5 Bean Vegetarian **£9.50**

2. Why not go with one of our combo signature suggestions: **£2.00**

The Don – Blue Cheese, Bacon & Fried mushrooms

Veggie Heaven – Fried mushrooms, Cheddar & Fried onions

The Brunch – Haggis, Fried Egg & Fried onions

3. If you would prefer you can compliment it with your choice of any of the following toppings *priced individually between 85p and £1.25p;*

Smoked Bacon	Haggis	Fried Onions	Sweet chilli & Onion Chutney	
Cheddar Cheese	Strathdon Blue Cheese	Sour Cream	Brie	Mushrooms
Guacamole	Chilli Con Carne			

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Desserts

Raspberry & White Chocolate Roulade **£4.50**

Easily described as heaven on a plate. *(GF)*

Apple, Cinnamon & Raisin Crumble **£4.50**

Apple, cinnamon & raisin crumble served with toasted oats & vanilla ice cream.

Sticky Toffee Pudding **£4.25**

Served with a caramel sauce and vanilla ice cream

Vanilla Ice Cream **£3.50**

A luxury creamy vanilla ice cream. *(GF)*

The Henricks Cheese Board **£5.95**

A trio of Scottish cheese, served with rustic oatcakes or Gluten Free Crackers and a sweet chilli & onion marmalade.

Why not share a cheese board and choose one of our Whisky Tours to accompany it! Please see the drink menu for your choice of our three or five Single Malt Whisky Tours!

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Coffee & Liqueurs

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

£4.25

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%	£3.85 (50ml)
Baileys	17%	£3.80 (50ml)
Late Bottled Vintage Port	20%	£3.95 (50ml)
Tawny Port 20 year old	20%	£5.25 (50ml)
Pedro Ximenez	15%	£4.45 (50ml)
Cointreau	40%	£3.00
Courvoisier Exclusif	40%	£3.85
Amaretto	28%	£3.00
Drambuie	40%	£3.50
Frangelico	20%	£3.00
Tia Maria	20%	£3.00
Limoncello	27%	£2.50

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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 Gravadlax

Wild Scottish Gravadlax 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.

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Pre-Theatre Menu

Main Courses

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)

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.

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

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