

# 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**

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Please ask your server if you have any allergy requirement. (GF) denotes a Gluten Free Dish*

# Breakfast

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

**The Full Breakfast** **£7.95**

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

**Vegetarian Breakfast** **£6.50**

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

**French Toast** **£5.25**

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

**Eggs Benedict or Eggs Hemmingway** **£7.25**

A choice of either bacon or smoked salmon, served on a large crostini with poached eggs, wilted spinach and hollandaise sauce *(available without crostini for GF)*

**Hot Breakfast Roll** **£2.95**

Choice of 2 fillings;

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

/ Black Pudding / Haggis

*(Additional toppings available at 75p each)*

**Toast & Preserves** **£1.95**

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# 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.

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## **Soup of the Day**

**£3.95**

Homemade from the finest ingredients and served with crusty bread and butter.

*(GF – served with Gluten Free Oatcakes)*

## **Haggis & Black Pudding Spring Roll**

**£4.95**

Traditional haggis & black pudding, wrapped in a spring roll pastry and served with a caramelised red onion chutney.

## **Tempura King Prawns**

**£5.75**

King prawns coated in a light tempura batter, served with a sweet chilli dip.

## **Scottish Gravadlax**

**£5.50**

Wild Scottish Gravadlax drizzled with a dill and caper oil, smoked paprika mayonnaise and candied lemons. *(GF)*

## **Cullen Skink**

**£4.75**

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 Salad**

**£4.75**

Goats cheese, honey and toasted pine nut salad garnished with red onion brittle. *(GF)*

## **Brie & Mango Parcels**

**£4.95**

Brie & mango wrapped in filo pastry & served our own caramelised red onion chutney.

## **Ham Hock & Pear Terrine**

**£5.25**

Terrine of ham haugh & pears on a toasted crostini served with caramelised onion chutney *(GF with GF crackers)*

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# Seasonal Dishes

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

## **Smoked Haddock Fillet**

**£11.50**

A fillet of smoked haddock served on a bed of roasted garlic mash, peppered mange tout, green bean & bacon medley and a creamy leek sauce. (GF)

## **Lemon Chicken Breast**

**£12.95**

Chicken Breast stuffed with sage & lemon butter served with jasmine rice, buttered spinach and crispy leeks. (GF)

## **Gammon Medallion**

**£11.95**

Pork Gammon on a bed of roasted garlic mash with peppered mange tout, green beans & bacon medley with a cider & apple jus. (GF)

## **Hake Fillet**

**£11.95**

Hake fillet with a light breaded crust, served with Swiss Chard on a bed of spring onion cous cous with a lemon butter sauce

## **Wild Mushroom Gnocchi**

**£10.50**

Wild mushroom & blue cheese gnocchi served with garlic bread.

## **Chickpea Goulash**

**£9.75**

Chickpea and spring vegetable goulash served with minted cous cous & crusty bread.

*(GF without crusty bread)*

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# House Favourites

## **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*

## **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.

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

*£7.95*

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

## **Chicken Caesar Salad**

**£10.95**

Classic Caesar salad served with anchovies in a deep fried tortilla basket.

*(GF without tortilla)*

## **Beef Stroganoff**

**£10.25**

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

## **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*

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# The Burgers

## The Henrick's Burger

Our very own house made burger patty, served on delicious fresh brioche roll, with tomato & lettuce, a portion of rustic chips and accompanied with a salad garnish and relish. *For a reduced carb or Gluten Free option, we can serve your burger without the bun and add extra side salad.*

1. Select your Burger:

<b>Ground Beef</b>	<b>£9.95</b>
<b>Cajun Spiced Chicken</b>	<b>£9.95</b>
<b>Venison and haggis</b>	<b>£10.95</b>
<b>Spicy 5 Bean Vegetarian</b>	<b>£9.50</b>
<b>Pork &amp; Chorizo</b>	<b>£10.95</b>

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

**Spice of Life** - Salsa, Guacamole & Jalapenos

**The Don** - Blue Cheese, Bacon & Fried mushrooms

**Veggie Heaven** - Fried mushrooms, Cheddar & Caramalised onion chutney

**The Brunch** - Haggis, Fried Egg & onions

3. If you would prefer you can compliment it with your choice of any of the following toppings:

*Additional toppings are priced individually between 85p and £1.25p;*

Smoked Bacon	Jalapenos	Salsa	Haggis	Onions	Fried Egg
Cheddar Cheese	Strathdon Blue Cheese	Brie	Mushrooms	Sour Cream	
Guacamole	Carsmalised onion chutney				

4. Upgrade extras

Add cheese to your rustic chips	<b>£0.65</b>
Add crispy bacon & cheese to your rustic chips	<b>£0.95</b>
Swap your chips for sweet potato fries	<b>£1.25</b>
Add onion rings	<b>£1.75</b>

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# Light Bites

**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 Filled Rolls**

**£4.95**

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

Choose from:

Chicken Caesar with a classic anchovy dressing.

BLT - Bacon, lettuce & tomato.

Goats cheese with red onion chutney.

Gammon & brie with red onion chutney.

Add a bowl of our delicious homemade soup

£1.50

Add a side portion of rustic chips

£1.50

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## 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**

**£1.95**

**Creamed Spinach**

**£1.95**

**Peppered Mange tout, Green beans & Bacon**

**£2.50**

**Peppered Mange tout & Green beans**

**£1.95**

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# Desserts

**Cranachan Tower** **£4.50**

Our traditional Scottish recipe of raspberries, oats, honey, whisky & cream.

**Chocolate & Passion Fruit Mousse** **£4.25**

A creamy and zesty chocolate & passion fruit mousse. *(GF)*

**Raspberry & Prosecco White Chocolate Roulade** **£4.50**

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

**Sticky Toffee Pudding** **£4.25**

Served with a salted caramel sauce and vanilla ice cream

**Vanilla Ice Cream** **£3.50**

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

**The Henricks Cheese Board** **£8.75**

A trio of Henrick's cheeses, served with rustic oatcakes or Gluten Free Crackers and caramelised red onion chutney.

The Cheese Board is accompanied by your choice of Digestif:

***Also available without the digestif drink for £5.95***

## Digestif's

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

**Late Bottle Vintage Port** *(50ml)* **£3.95**

**20yr Old Tawny Port** *(50ml)* **£5.25**

**Alvear Pedro Ximenez Sherry** *(50ml)* **£4.45**

**Dessert Wine** *(50ml)* **£3.85**

**Balvennie Double Wood 12yr Old Whisky** **£4.25**

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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

### **Bread & Olives**

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

### **Soup of the Day**

Homemade from the finest ingredients and served with crusty bread and butter.

*(GF – served with Gluten Free Oatcakes)*

### **Haggis & Black Pudding Spring Roll**

Traditional haggis & black pudding, wrapped in a spring roll pastry and served with a caramelised red onion chutney.

### **Scottish Gravadlax**

Wild Scottish Gravadlax drizzled with a dill and caper oil, smoked paprika mayonnaise and candied lemons. *(GF)*

### **Cullen Skink**

A warm, creamy Cullen skink with salmon, crab, smoked haddock & potato served with crusty bread and butter. *(GF – served with Gluten Free Oatcakes)*

### **Brie & Mango Parcels**

Brie & mango wrapped in filo pastry & served our own caramelised red onion chutney.

### **Ham Hock & Pear Terrine**

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# Pre-Theatre Menu

## Main Courses

### **Smoked Haddock Fillet**

A fillet of smoked haddock served on a bed of roasted garlic mash, peppered mange tout, green bean & bacon medley and a creamy leek sauce. (GF)

### **Wild Mushroom Gnocchi**

Wild mushroom & blue cheese gnocchi served with garlic bread.

### **Chickpea Goulash**

Chickpea and spring vegetable goulash served with minted cous cous & crusty bread.  
(GF without crusty bread)

### **Chicken Caesar Salad**

Classic Caesar salad served with anchovies in a deep fried tortilla basket.  
(GF without tortilla)

### **Beef Stroganoff**

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

### **The Henrick's Burger**

Your choice of either our own recipe beef burger, a grilled Cajun chicken breast or a spicy vegetarian bean burger, served on our fresh bread roll and accompanied with a portion of our delicious 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)

### **North Sea Haddock & Chips**

Our chef insists on using only freshly caught haddock. Our half fillet of haddock is served in a light beer batter with chips and accompanied with minted mushy peas & homemade tartar sauce. Perfect portion before the Theatre!

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