

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*

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.

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 **£5.25**

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

Scottish Gravadlax **£5.50**

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

Brie & Mango Parcels **£4.95**

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

Smoked Mackerel Pate **£5.25**

Smoked mackerel pate served on rustic oatcakes with sweet chilli & onion jam & a side salad. *(GF with GF crackers)*

Brushetta **£4.95**

Rustic brushetta with tomatoes & parmesan shavings, served with a balsamic vinegar

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Seasonal Dishes

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

Grilled Sea Bass Fillet

£10.50

A fillet of sea bass served on a bed of jasmine rice 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 a spiced ratatouille vegetable medley and a fragrant jasmine rice. (GF)

Fillet of Scottish Salmon

£12.50

Pan Seared fillet of Scottish Salmon served with a spring onion cous cous, grilled tomatoes and a watercress salad.

Ratatouille Gnocchi

£10.50

Potato gnocchi with our rich tomato & spring vegetable ratatouille sauce accompanied with garlic bread.

Henrick's Thai Green Vegetable Curry

£9.75

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

£1.75

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

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.

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
Cajun Spiced Chicken	£9.95
Spicy 5 Bean Vegetarian	£9.50
Pork & Chorizo	£10.95

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 & Sweet chilli & 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;

<i>Smoked Bacon</i>	<i>Jalapenos</i>	<i>Salsa</i>	<i>Haggis</i>	<i>Onions</i>	<i>Fried Egg</i>
<i>Cheddar Cheese</i>	<i>Strathdon Blue Cheese</i>	<i>Brie</i>	<i>Mushrooms</i>	<i>Sour Cream</i>	
<i>Guacamole</i>	<i>Sweet chilli & onion jam</i>				

4. **Upgrade your Fries!**

Add cheese to your rustic chips	£0.65
Add crispy bacon & cheese to your rustic chips	£0.95
Add onion rings	£1.75

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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 a sweet chilli & onion jam.

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

Green Side Salad

£1.95

Ratatouille Vegetable Medley

£2.25

Peppered Mange Tout & Green Beans

£1.95

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Desserts

Panna Cotta **£4.50**

A creamy chocolate & strawberry panna cotta. (GF)

Chef's Cheesecake **£4.25**

Our individual cheesecakes served in a glass dish. Elegant and rich! Ask your server for today's cheesecake flavour.

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 **£5.95**

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

The Cheese Board may also be accompanied by your choice of Digestif: **£8.75**

Late Bottle Vintage or 20yr Old Tawny Port **Alvear Pedro Ximenez Sherry**

Balvennie Double Wood 12yr Old Whisky **Our Society Dessert Wine**

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

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 Fritter

Traditional haggis & black pudding fritter, served with a sweet chilli & onion jam.

Scottish Gravadlax

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

Brie & Mango Parcels

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

Brushetta

Rustic brushetta with tomatoes & parmesan shavings, served with a balsamic vinegar.

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Pre-Theatre Menu

Main Courses

Grilled Seabass Fillet

A fillet of seabass served on a bed of jasmine rice, peppered mange tout & green beans and a garlic & lemon butter. (GF)

Ratatouille Gnocchi

Our rich tomato & spring vegetable ratatouille gnocchi served with garlic bread.

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.

Beef Stroganoff

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

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!

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

Chicken Caesar Salad

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

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