

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.

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, 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**

*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.

Soup of the Day **£3.95**
Homemade from the finest ingredients and served with crusty bread and butter.
(GF – served with Gluten Free Oatcakes)

Henrick's Stuffed Haggis Bon Bons **£4.95**
Your choice of either traditional Scottish haggis or vegetarian haggis, stuffed with brie and served with tomato & chilli chutney a rocket garnish.

Cullen Skink **£5.25**
A warm traditional thick creamy Scottish soup made with smoked haddock, mussels, potato & onion served with oatcakes. *(GF - without oatcakes)*

Curried Mussels **£5.95**
Fresh Scottish Mussels, served in a creamy curried sauce served with crusty bread.
(GF - without bread) **Available as a main course £9.95**

Ham Hock, Black Pudding & Apple Terrine **£4.95**
Henrick's Terrine served with rustic oatcakes & a juniper & beetroot puree.
(GF - without oatcakes)

Brie & Mango Parcels **£4.75**
Brie & mango wrapped in filo pastry & served with 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*

Seasonal Dishes

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

Seafood Linguine **£10.95**

A mixed seafood linguine with Crab, Mussels, Salmon, and Haddock, served in a hearty tomato, ricotta & spinach sauce with parmesan & crusty bread.

Venison Fillet **£13.95**

Venison Fillet served on a bed of sautéed baby potatoes and roasted root vegetables with a juniper & beetroot jus. *(GF)*

Pork Belly **£12.50**

Honey glazed Pork Belly on a bed of tarragon rice with a wild mushroom & horseradish ragu. *(GF)*

Smoked Fishcakes **£9.95**

Our own breaded Smoked Haddock & Salmon Fishcakes, served on a bed of coconut rice with seasonal roasted root vegetables and a lemon & chilli dressing.

Red Pepper & Goats Cheese Tart **£9.75**

A creamy goats cheese, spinach and red pepper tart, served with seasonal roasted root vegetables, garnished with a balsamic glaze.

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

A coconut milk based Red Thai Curry with ginger & seasonal root vegetables, served on a bed of tarragon rice, with crusty bread. *(GF without crusty bread)*

Add chicken **£1.75**

*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**

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)

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

£10.95

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)

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

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

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

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.

All light bite rolls include a 16oz soft drink

Henrick's Filled Rolls

£4.95

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

Choose from:

Bacon, Brie & Tomato & Chilli Chutney.

Smoked Salmon, mixed leaves & tomato with alioli.

Chicken fillet, sour cream & cucumber salad.

Add a bowl of our delicious homemade soup

£2.00

Sides

Side Dishes BAR & BISTRO

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

Seasonal Root Vegetables

£2.25

Sautéed 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*

Desserts

The Henricks Cheese Board **£8.75**

A trio of Henrick's cheeses, served with rustic oatcakes or Gluten Free Crackers and a tomato & chilli chutney. The Cheese Board is accompanied by your choice of:

Quinta de la Rosa LBV Port, Alvear Pedro Ximenez Sherry,

Jurancon Sauternes Wine, or Balvenie 12yr Malt Whisky

Also available without the digestif drink for £5.95

Sticky Toffee Pudding **£4.25**

Served with our luxurious ice cream.

Baileys Cheesecake **£4.50**

Served with fresh cream.

Salted Caramel Pannacotta **£4.25**

Served with a pink peppercorn shortbread. *(GF without shortbread)*

Apple & Cinnamon Oatmeal Crumble **£4.25**

Delicious warm apple & cinnamon crumble, served with vanilla ice cream.

Vanilla Ice Cream **£3.50**

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

Digestifs

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.

Quinta de la Rosa Late Bottle Vintage Port *(50ml)* **£3.95**

Quinta de la Rosa 20yr Old Tawny Port *(50ml)* **£5.25**

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

Jurancon Sauternes Wine *(50ml)* **£3.85**

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

*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*

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)

Henrick's Stuffed Haggis Bon Bons

Traditional Scottish Haggis, stuffed with brie and served with tomato & chilli chutney a rocket garnish.

Vegetarian Haggis Bon Bons

Our rolled oat bon bons, made with vegetarian haggis, stuffed with brie and served with tomato & chilli chutney a rocket garnish.

Cullen Skink

A warm traditional thick creamy Scottish soup made with smoked haddock, mussels, potato & onion served with oatcakes. *(GF - without oatcakes)*

Brie & Mango Parcels

Brie & mango wrapped in filo pastry & served with 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*

Pre-Theatre Menu

Main Courses

Smoked Fishcakes

Our own breaded Smoked Haddock & Salmon Fishcakes, served on a bed of coconut rice with seasonal roasted root vegetables and a lemon & chilli dressing.

Roasted Vegetable Linguine

Seasonal vegetable linguine, served in a hearty tomato, ricotta & spinach sauce with parmesan & crusty bread.

Beef Stroganoff

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

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!

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

Henrick's Thai Red Vegetable Curry

A coconut milk based Red Thai Curry with ginger & seasonal root vegetables, served on a bed of tarragon rice, with crusty bread. *(GF without crusty bread)*

Add chicken

£1.75

*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 regular dishes to your children's taste, but we can also offer you the following.

Haddock Goujon, Chips & Tartare Sauce	£4.50
<i>(Whilst we make every effort, our fish may contain small bones)</i>	
Sausages, Sautéed Baby Potatoes & Beans (GF)	£4.50
Mini Nachos smothered in Cheddar Cheese & Salsa	£3.95
Margarita Flatbread Pizza	£3.95
Chicken or 4oz Beef Burger, Chips & Vegetables	£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*

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

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