

HICKORY

SUNDAY LUNCH

CULLEN SKINK ^{GF}

Homemade bread rolls

CHICKEN LIVER PARFAIT ^{GF}

Served with chutney & oatcakes

CLASSIC PRAWN & MELON COCKTAIL

Melon, Marie Rose sauce, prawns,
baby gem, paprika

GOAT'S CHEESE ^{GFA, VEG}

Szechuan glazed goats cheese, served
with honey roasted apple & croutes

HAGGIS, NEEPS & TATTIES

Served with a whisky & wholegrain sauce

SUNDAY ROAST

Served with a Yorkshire pudding (^{GF}), roast potatoes, seasonal vegetables & roasted gravy

ROAST SIRLOIN OF BEEF ^{GF, DF}

ROAST CHICKEN ^{GF, DF}

GUEST ROAST ^{GF, DF}

BUTTERNUT SQUASH PITHIVIER ^{DF}

Served with roast potatoes, seasonal vegetables & parsley sauce

CHOCOLATE FUDGE

Served with cream or ice cream

ICE CREAM & SORBET ^{DFA, VA}

Chocolate pencils, berries

BREAD & BUTTER PUDDING

Served with crème anglaise or vanilla
ice cream

STICKY TOFFEE PUDDING ^{GF, DF, VA}

Salted caramel, ice cream, toffee sauce,
brandy snap

GUEST CHEESE ^{GFO}

Artisan crackers, grapes, celery, fruit chutney

TWO COURSES

£29 PER PERSON

THREE COURSES

£35 PER PERSON

Please make us aware of any dietary requirements and/or allergens when ordering.

Most of our guests now prefer to pay via debit or credit card including a service charge for great service. To make this easier we have added an automatic service charge - we've made it a default 10% and you can change it to any level you wish including no service charge. Our teams have always shared service charge - every penny you might want to give is shared equally by our teams. There is no administration cost or anything retained by the company; what you may give is guaranteed to go 100% to our team. Service charge is entirely optional, if you would like us to remove it, you need only ask.