

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 & croutons

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.