

HICKORY

SUNDAY LUNCH

CULLEN SKINK ^{GF}

Homemade bread rolls

HAM HOCK TERRINE ^{GF / DFA}

Served with piccalilli & oatcakes

CLASSIC PRAWN & MELON COCKTAIL

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

GOAT'S CHEESE ^{GFA}

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

SUNDAY ROAST

Served with a Yorkshire pudding, roast potatoes, seasonal vegetables & roasted gravy

ROAST SIRLOIN OF BEEF ^{GF / DF}

ROAST CHICKEN ^{GF / DF}

GUEST ROAST ^{GF / DF}

AUBERGINE PARMIGIANA ^{GF / DFA}

Garlic bread, salad

APPLE CRUMBLE

Served with crème anglaise or vanilla ice cream

STICKY TOFFEE PUDDING ^{GF / DF / VA}

Salted caramel, ice cream, toffee sauce, brandy snap

CHEESECAKE OF THE MOMENT

Purée, ice cream

ICE CREAM & SORBET ^{DFA / VA}

Ask for our flavours of the day

GUEST CHEESE

Artisan crackers, grapes, celery, fruit chutney

TWO COURSES

£28 PER PERSON

THREE COURSES

£34 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.