

HICKORY

LIGHT BITES

HAM HOCK TERRINE

Served with piccalilli & oat cakes / £8

BREAD BASKET TO SHARE

Selection of homemade rolls & artisan bread, with two flavoured butters / £6

SOUP OF THE DAY GF / DF / VO

Served with a bread roll / £9

SALT & PEPPER CALAMARI DFO

Lemon & lime aioli, side salad / £9 STARTER | £18 MAIN

MUSSEL MARINIÈRE GFO / DFO

Served with lemon & warm bread / £11 STARTER | £22 MAIN, SERVED WITH FRIES

CLASSIC PRAWN & MELON COCKTAIL DF

Melon, Marie Rose sauce, prawns, baby gem & paprika / £9

HEIRLOOM TOMATO TARTARE V / GFO / DF

Heirloom tomato, shallot, caper, gherkins, tomato sorbet & croutes / £7

GOATS CHEESE GFO

Szechuan glazed goats cheese, served with honey roasted apple & croutes / £9

TASTE OF HICKORY

PAN SEARED COD GF / DFO

Chorizo, chickpea, borlotti beans, tomato, chilli & sea herbs / £32

BRAISED BEEF GFO / DF

Slow braised beef featherblade, haggis pomme purée, burnt carrot, romanescos, tenderstem, whisky & wholegrain jus / £38

BRAMBLE GLAZED VENISON GF / DF

Venison loin, fondant potatoes, roasted baby veg, braised red cabbage purée, blackberries, red wine jus / £40

MUSHROOM WELLINGTON VO

Wild mushrooms, puff pastry, crushed new potatoes, seasonal veg & parsley sauce / £25

FROM THE SEA

BEER BATTERED HADDOCK GFO

Chunky chips, crushed peas, tartare sauce & lemon / £21

CLASSIC SCAMPI DFO

Served with side salad, chunky chips tartar sauce & lemon / £16

FROM THE GRILL

All steaks are served with chunky chips or fries, side salad, roasted tomato, herb butter, Portobello mushroom & your choice of peppercorn sauce, red wine jus or whisky sauce.

10oz RIBEYE / £35

8oz SIRLOIN / £33

32oz RUMP FOR TWO / £70

BURGERS

Served with a choice of fries or chunky chips

HICKORY BURGER GFO

Brioche bun, baby gem, sliced tomato, red onion, Ayrshire bacon, smoked cheddar, Hickory smoked tomato chutney / £21

CAJUN CHICKEN BURGER GFO

Pretzel bun, baby gem, sliced tomato, red onion, coleslaw / £20

VEGETARIAN BURGER V

Brioche style bun, baby gem, sliced tomato, red onion, roasted pepper, Hickory smoked tomato chutney / £16

BUILD YOUR OWN PIZZA

Sourdough base topped with an Italian tomato sauce & mozzarella

MARGHERITA GFO

Buffalo mozzarella, basil / £14

EXTRA TOPPINGS

ALL £1.5 / RED ONION | FRESH TOMATO | MUSHROOM | JALAPEÑOS | OLIVES
ALL £2 / PARMA HAM | PEPPERONI | BBQ CHICKEN | HAGGIS | CHORIZO

SALAD

SMOKED SALMON & FETA GF / DF

Mixed leaf, red onion, cherry tomato, cucumber, wholegrain dressing / £18

CAESAR GFO

Baby gem, anchovies, parmesan, croutons, Caesar dressing / £15

ADD £4 / CHICKEN BREAST

BAR CLASSICS

TRUFFLED MACARONI CHEESE

Topped with a chive & parmesan crumb / £9 STARTER | £18 MAIN

PAN SEARED CHICKEN GFO / DF

Salad, corn on the cob, chunky chips, coleslaw / £20

STEAK & ALE PIE

Puff pastry, seasonal veg, chunky chips / £18

CUMBERLAND SAUSAGE

Served with seasonal veg, mash, red onion jus / £18

SIDES ALL £5

TRUFFLE & PARMESAN FRIES | CHUNKY CHIPS | NEW POTATOES
MASH | ONION RINGS | SIDE SALAD | SEASONAL VEG | COLESLAW

TO FINISH

APPLE CRUMBLE

Served with crème anglaise or vanilla ice cream / £11

CRANACHAN CRÈME BRÛLÉE

Cream, raspberries, whisky, toasted oats / £9

CHOCOLATE BROWNIE GFO / DFO / VO

Served warm, with chocolate sauce & ice cream / £11

GOLF VIEW ICE CREAM SUNDAE DFO / VO

Ask your server for the flavour of the day / £9

STICKY TOFFEE PUDDING GFO / DFO / VO

Served with toffee sauce & vanilla ice cream / £11

TIRAMISU

Sponge fingers, cream, coffee, Kahlua, vanilla ice cream & chocolate sauce / £9

SCOTTISH CHEESE BOARD GFO

Selection of Scottish cheese, fruit chutney, artisan crackers & oat cakes / £17