

HICKORY

Sunday Lunch

CLASSIC CULLEN SKINK GFO

Freshly baked bread

HAGGIS, NEEPS & TATTIES

Arran mustard and whisky sauce

CHICKEN LIVER PARFAIT GFO

Apple chutney, toasted bread

GOATS CHEESE & RED ONION TART VEG

Tomato and potato salad

SUNDAY ROAST

All roasts are served with a Yorkshire pudding, roast potatoes, savoy cabbage, honey roasted parsnips, carrots and roast gravy.

ROASTED STRIPLOIN OF SCOTTISH BEEF

ROASTED BREAST OF CHICKEN

GUEST ROAST

SEAFOOD PIE

Chive mash potato, honey roasted vegetables

AUBERGINE PARMIGIANA VEG

Garlic bread, parmesan salad

SMOKED SALMON LINGUINE

Basil pesto, watercress

STICKY TOFFEE PUDDING

Butterscotch sauce, milk ice cream

GUEST CHEESE

Oatcakes, grapes, celery, apple jelly

GELATO GF/DFO

Selection of Ice cream or sorbet

WARM CHOCOLATE BROWNIE

Honeycomb, orange syrup,
vanilla ice cream

TIRAMISU

Chocolate and hazelnut crumb

TWO COURSES

£24 per person

THREE COURSES

£30 per person

(GF - Gluten free / GFO - Gluten free option / DF - Dairy free / DFO - Dairy free option / V - Vegan / VEG - Vegetarian)

Please just make us aware of these requirements and/or allergies when ordering. Guests on a dinner inclusive package have an allowance of £30 per person.

Service Charge - 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 and this is no different - every penny you might want to give is shared equally by our teams through our "Fair Fund". There is no administration cost or anything retained by the company, what you may give is guaranteed to go to 100% to our team.

Service charge is entirely optional, if you would like us to remove it, you need only ask.