

HICKORY

LIGHT BITES

BREAD BASKET TO SHARE

Selection of homemade roll's & artisan breads, seasonal flavoured butters / **£6.5**

SOUP OF THE DAY GFO / DF / VO

Seasonal soup, homemade bread rolls / **£9.5**

CULLEN SKINK GFO

Smoked haddock, potatoes, onions, leeks, cream, homemade bread rolls / **£9.5**

ROASTED GOAT'S CHEESE GFO

Pear, walnuts, goat's cheese, honey dressing / **£10.5**

CHICKEN LIVER PARFAIT GFO

Spiced chutney, croutes / **£10**

CHARRED HISPI CABBAGE GF / DF / V

Smoked almond cream, roasted apple, crispy shallot, capers, herb oil / **£9.5**

CLASSIC PRAWN COCKTAIL GFO / DF

Prawns, baby gem, pickled cucumber, croutes, Marie Rose sauce & lemon / **£12**

HAGGIS BON BON

Creamy mash potato, neep purée, whisky whole grain mustard jus / **£10**

SALT & PEPPER CALAMARI DF

Crispy calamari, smoked chilli, lemon & garlic aioli, winter leaves
£10 STARTER / £19 MAIN

MUSSEL MARINIÈRE GFO / DFO

Mussels, cider, leek, garlic & cream, warm artisan bread
£12 STARTER / £23 MAIN WITH FRIES

TRUFFLED MACARONI CHEESE

Three cheese macaroni, truffle, chive & Parmesan crumb
£10 STARTER / £19 MAIN

BURGERS

Build your own Hickory burger. Served in a brioche-style bun with baby gem, tomato, red onion. Served with fried or chunky chips.

Choose your protein, cheese, three fillings & sauce.

PROTEIN

Beef / Grilled Chicken / Venison / **£22**

Vegan Burger / **£19**

CHOOSE THREE FILLINGS

Ayrshire Bacon / Pickled Red Onion / Jalapeños / Roasted Peppers / Gherkins

CHEESE

Smoked Cheddar GFO

Mature Cheddar VO

Blue Cheese

SAUCES

Korean BBQ

Smoked Garlic Mayo

Burger Sauce

Whisky Mustard

BAR CLASSICS

CUMBERLAND SAUSAGE

Creamy mash potato, braised red cabbage, seasonal vegetables & red onion jus / **£19**

STEAK & ALE PIE

Slow-cooked beef, ale & mushroom pie, seasonal vegetables, rich beef jus, served with a choice of mash or chunky chips / **£20**

CHICKEN SCHNITZEL

Panko breaded chicken breast, chunky chips & coleslaw / **£24**

Served with a choice of sauce: Korean BBQ, creamy wild mushroom or cajun cream sauce

FROM THE SEA

BEER BATTERED HADDOCK GFO

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

CLASSIC SCAMPI DF

Side salad, chunky chips, tartare sauce & lemon / **£18**

PAN SEARED SCOTTISH SALMON GFO / DFO

On a bed of mash potato, roasted vegetables, balsamic & mirin sauce / **£19**

FROM THE GRILL

10oz RIBEYE GFO / DFO

Roasted tomato, Portobello mushroom, salad & herb butter, with a choice of chunky chips or fries / **£37**

8oz SIRLOIN GFO / DFO

Roasted tomato, Portobello mushroom, salad & herb butter, with a choice of chunky chips or fries / **£35**

CÔTE DE BOEUF FOR TWO GFO / DFO

18oz bone-in rib steak, chunky chips, roasted tomato, Portobello mushroom, salad & herb butter / **£75**

All served with a choice of peppercorn sauce, red wine jus or whisky sauce

SALADS

WARM COUSCOUS & ROASTED VEG GF / V

Roasted peppers, rocket, red onion, roasted squash & honey mustard dressing / **£18**

CAESAR SALAD GFO

Baby gem, crispy bacon, Parmesan, anchovies, croutons & Caesar dressing / **£19**

ADD PROTEIN

Feta Cheese / **£2.5**

Chicken / **£4.5**

Hot Smoked Salmon / **£4**

PIZZA

MARGHERITA GFO

Sourdough base, Italian tomato sauce, mozzarella & basil / **£15**

PIZZA BLANCO GFO

Sourdough base, cheese sauce, mozzarella & truffle oil / **£17**

EXTRA TOPPINGS

Red Onion / Fresh Tomato / Mushroom
Jalapeños / **£1.50 EACH**

Parma Ham / Pepperoni / Chicken

Haggis / Chorizo / **£2 EACH**

SIDES

ALL SIDES **£5** GF / / DFO / VO

Sweet Potato Fries

Chunky Chips

Fries

Onion Rings

Mixed Salad

Coleslaw

Creamy Mash Potatoes

Roasted Garlic & Rosemary New Potatoes

Honey Roasted Root Vegetables
(heritage carrots, parsnips & baby turnip)

Buttered Seasonal Greens
(broccoli, green beans & baby leek)

TO FINISH

APPLE & BLACKBERRY CRUMBLE DFO

Vanilla crème anglaise or
vanilla ice cream / **£11.5**

HICKORY STICKY TOFFEE SUNDAE

Sticky toffee pudding pieces, warm toffee sauce, vanilla ice cream, toffee & toasted pecans / **£11.5**

SCOTTISH CHEESE BOARD GFO

Selection of Scottish cheese, seasonal fruit chutney, artisan crackers & oatcakes / **£18**

CHOCOLATE DELICE

Chocolate sponge, dark chocolate mousse, Scottish whisky, cherry compote / **£11.5**

CRANACHAN CRÈME BRÛLÉE GFO

Raspberry, Scottish whisky, toasted oats & vanilla cream / **£10**

WARM CHOCOLATE & SALTED CARAMEL PUDDING

Chocolate fondant, salted caramel, caramelised popcorn, chocolate soil & vanilla ice cream / **£10.5**

If you have any queries regarding food allergens, feel free to discuss with a member of our team.

We kindly ask that bills are settled as one payment per table. We are unable to offer split bills. Thank you for your understanding. 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.