

HICKORY

EAST LOTHIAN MENU



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STARTERS

Fish two ways:

Belhaven trout, fennel and cucumber salad. Ballotine of JK Thomson salmon.
Home-matured piccalilli, little leaves, fennel seed oatcakes and piquant rapeseed oil vinaigrette

Compression of Ballencrieff pork hocks and caramelised roots from Knowes Farm.
Little vegetable pickles, Telferton apple chutney, nut bread Melba toasts

Roast autumn pears and crowdie salad with quince, little leaves and scorched walnuts

MAINS

John Gilmour's lamb rump in Thistly Cross cider marinade. Honey-creamed parsnips, rosemary-spiked vine tomatoes, dauphinoise smothered in Yester Farm cream. Gravy of cooking juices

Findlay's of Portobello beef two ways: Roasted fillet in smokey bacon and 'ossobuco' bon bon.
Butter-braised Rooster potato, seared vegetables and wine jus

Slow-roasted butternut squash, caramelised onions, dukkah-spiced brioche crust and wine jus

DESSERTS

Glenkinchie whisky and preserved autumn plum panna cotta. Tiny chocolate-coated oatie ice cream by Reno Di Rollo and cinnamon snap caramel wafer

Tamling's warmed dark chocolate and Belhaven jam tart, with shot of Glenkinchie whisky custard and home preserved rose petal marshmallows

Freshly brewed tea and coffee served with homemade white chocolate fudge

We cater for all allergens; for a copy of our allergen policy please ask.