

THE MENU

OUR FIRST ROAD TRIP ACROSS AMERICA'S SOUTHERN STATES SURE DID START SOMETHING.

We made friends with pitmasters in Texas, ate BBQ Pulled Pork, Baby-Back Ribs, discovered Frickles & met some of the friendliest folk on earth. We fell in love with the food, drinks & unbridled hospitality & we enjoy nothing more than sharing it with you all.

This menu is packed with smokehouse favourites, BBQ classics & some crazy combos. Our tip? Give the Chicken Fried Waffle or 3am Mac a go, try a hot sauce on the side & leave room for a Fro-Co for dessert.





Brisket Popcorn Bites &9.75

Smoky Southern fried brisket bites with Kansas style BBQ sauce.

Smoked Wings £9.75

Care & attention from our pitmasters make our chicken wings as tasty & tender as can be.

Choose Texas Smoky BBQ or Louisiana Hot (It's spicy!)

'S GET THINGS STARTED!

Giant Garlic Buttered Pretzel Bites &8.50

Oven-baked pretzel bites tossed in roasted garlic butter served with a beer-infused cheese sauce for dipping.

Classic Corn Dogs £9.00

Carolina & Texan BBQ sauce, crispy shallots & crushed pork rinds.

Charleston Corn Chips

Ideal for sharing! Corn chips with black bean & corn salsa, peppers, scallions, jalapeños, mozzarella & American style cheese, cilantro crema & pickled

💋 Spicy Bean Chilli & Sour Cream &8.75 BBQ Pulled Pork £11.50

Deep South Shrimp Cocktail Tostadas &9.00

Tangy Creole mayo dressed shrimp with crisp lettuce, celery & lime.

Smoky Bourbon Bacon Bites £8.75

Bite-sized chunks of 8 hour smoked bacon, tossed in bourbon & served with blue cheese dip.

Southern Fried Chicken 'In a Basket' &8.75

Melt-in-your-mouth chicken served with Nashville hot honey.



Frickles £7.00

Juicy pickles deep-fried in a crispy Cajun spiced batter served with a pot of South Carolina barbecue sauce.

FROM THE WOOD—FIRED GRILL!

12oz Aged Rump Steak £27.00

Straight from grass-fed cattle & aged for 30 days, this rump is big in flavour.

Try it blackened with our Cajun rub. £28.00 (It's spicy!)

10oz New York Strip £35.00

This sirloin has bold flavours and is straight from grass-fed cattle & aged for 50 days.

Try it blackened with our Cajun rub. £36.00 (It's spicy!)

THE ABOVE STEAKS ARE SERVED WITH SKIN-ON-FRIES, HICKORY'S PEPPER SAUCE, FIRE-KISSED CHILLI & MAGIC-DUSTED FIELD MUSHROOM.

This one's for two! £85.00

A beast of a 50oz steak! Grass-fed & aged for 30 days. Served with skin-on fries, Cajun onion rings, Hickory's pepper sauce, cowboy butter, magic-dusted field mushrooms & fire kissed chillies.



Weight refers to the approximate weight before cooking.

with hand-pulled pork.

Barbecue Pit Beans &4.50

Roast Garlic Buttered Mushrooms £4.50

Cajun Onions Rings £6.00 with ranch dip.

Baby Cobb Salad &6.00 with ranch & blue cheese dressing.

Creole Spicy Rice &4.00

Dirty Corn Ribs £5.50 topped with hot honey ranch, Gran Moravia cheese & scallions.

Sugar Snaps & Beans £5.00 lightly dressed with roast garlic butter.

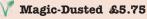
Mac 'n' Cheese &5.75 Brisket Mac 'n' Cheese &8.75

Skin-On Fries £4.75

🌃 Magic-Dusted Fries £5.75

Cheesy Fries £6.75 topped with fresh chillies.

★ DIRTY TATER TOTS ★



& poutine gravy.

Poutine Style £6.75 magic-dusted with cheese



ALL SMOKEHOUSE DISHES ARE SERVED WITH SKIN-ON FRIES, PICKLES & HOUSE SLAW.

HALF A POUND OF SLOW-SMOKED

TEXAS STYLE BRISKET

The Star of the Show!

1/2 lb of Sliced Brisket &22.00

There's no messing around with our well marbled, Black Angus grain-fed brisket. Smoked low 'n' slow for 16 hours, each brisket is served warm rather than piping hot (just like they do in Texas) & comes with a pot of bourbon gravy.

Grain-fed brisket is well-marbled & can be perceived as being fatty. If that's not for you then the chef can remove it.

But remember - the fat is where the flavour is!

Memphis Style Baby Back Ribs -e either House BBO sauce. Maple or Bourbon glaze.

Our baby back ribs are rubbed in magic dust, smoked for 4 hours then sopped.

Half Rack: £16.50 • Full Rack: £25.50

The Carnivore Skewer £26.00

House smoked chicken thighs, pork belly, Texas-style brisket & pork jalapeño & cheese hotlink sausages, finished with cowboy butter.

Barbecue Hand-Pulled Pork £18.50

Pork this tender doesn't happen by accident. Lovingly smoked for 14 hours served with barbecue pit beans.

Smoked Brisket Sub £18.00

Our slow-smoked beef brisket, packed in a sub with pepper sauce, onions, sweet peppers & cheese. With a pot of Texas gravy for dippin'.

Half a Smoked Hickory Chicken £20.00

Choose House BBQ sauce or our own Hot 'n' Spicy sauce. Two hour smoked chicken, glazed in your choice of sauce

SWAP OUT YOUR FRIES!

Cheesy Fries with fresh chillies + &2

🆊 Magic-Dusted Fries + £1

Smoked Bone-in-Pork Belly Rib £24.50

Slow smoked for 6 hours, then roasted & finished with our Korean inspired ketchup.

Eight-Hour Smoked Beef Rib £27.00

Beef rib rubbed in our Pitmaster mustard rub, smoked for 8 hours then glazed with sweet Tennessee bourbon gravy. Served with an extra pot of gravy for dippin'.

SMOKIN' SIDES

Fancy a li'l bit of Smokehouse on the side?



Cornbread & Maple Butter &4.50

Chopped Smoked Pork & Jalapeño Sausage £5.50

Hickory Wood Smoked Pork, Jalapeño & Cheese Sausage £18.50

House sausage smoked & served with a pot of Tennessee bourbon gravy.

The Hickory's Hot Dog £14.00

Our classic smoked pork, jalapeño & gooey cheese sausage in a brioche style sub roll with ketchup &American mustard.



Can't decide? DON'T DECIDE! SM*OKEHOUSE* PLATTER

Ideal for 2 to share - All your favourites &65

Allow us to bring you a platter filled with all the smokehouse classics.

- ★ Texas-style, well marbled, grain-fed beef brisket
- ★ Memphis style baby back ribs
- RBQ baby back ribs
- ★ Smoked pork, jalapeño & cheese sausage
- ★ Barbecue hand-pulled pork & pit beans
- ★ Eight-hour smoked Jacob's Ladder
- 🖈 Bourbon glazed smoked chicken wings

Served with skin-on fries, cornbread, house slaw, pickles & Tennessee bourbon gravy.

Platter for one available: \$36



PINK CHICKENS & PURPLE COWS? Slow cooked barbecue often has a pink ring around the outside edge of the meat - in beef it's more purple, in pork, chicken & turkey it's bright pink. This is possessed to the meat - in beef it's more purple, in pork, chicken & turkey it's bright pink.

For the NON SMOKE



ಶ Watermelon & Spiced Rice Salad &13.00

Crisp iceberg lettuce, sweet gem leaves, spiced rice, feta cheese & fresh watermelon.

With Cajun Grilled Chicken £17.50

With Southern Fried 'Not' Chicken £17.50

ጆ Hickory's Cobb Salad £14.00

Crispy lettuce, Kansas caviar (black beans, sweetcorn, red & yellow peppers, spring onions), blue cheese dressing, a soft boiled egg, avocado, Cheddar cheese & crispy shallots.

With Chargrilled Chicken & Bourbon Bacon &19.00

Roast Sea Bass Fillets £22.50

Garlic butter roasted fillets served with a shrimp jambalaya & charred lime.

Cedar Plank Roasted Salmon &20.00

A salmon fillet lightly seasoned, served with Creole rice, dirty corn ribs & a green tomatillo salsa.

★ SIZZLING FAJITAS ★

SERVED WITH WARM TORTILLAS, CHARRED PEPPERS, SWEET ONIONS, SMOOTH GUACAMOLE & CHUNKY TOMATO SALSA.

Chargrilled Cajun Chicken Fajitas £19.00

With sour cream & mature Cheddar cheese.

V Southern Fried Vegan Fajitas £19.00 With cilantro crema & pickles.

★ MAC 'N' CHEESE ★

SERVED WITH A SIDE SALAD LOADED WITH OUR KANSAS CAVIAR & HOUSE SLAW.

Classic Mac &15.50

We mix three types of cheese to make a rich silky sauce, then add even more cheese.

3am Mac 'n' Cheese £18.50

Topped with Cajun battered Southern fried chicken, bacon crumb & a maple drizzle.



BURGERS

SERVED WITH SKIN-ON FRIES & HOUSE SLAW.

Our Oklahoma Smash Burger £17.50

Two classic beef patties with crisp lettuce, pickled red onions, pickles, house burger sauce & American style cheese.

Add a patty £2.50

Go Big or Go Home £23.00

Three toasted buns, two prime-beef patties, a Southern fried chicken fillet, streaky bacon, magic-dusted pork collar, a hash brown & three slices of American style cheese. Plus lettuce, tomatoes, pickled red onions, pickles & Hickory's burger sauce.



Southern Fried Chicken Burger £17.50

Two Cajun battered fried chicken fillets, topped with American style cheese, tangy Creole mayo, crisp lettuce & tomato.

Add a fillet £2.50

Add some heat with a Louisiana Hot sauce coating +&1 (It's spicy!)

The Bird & Beast £18.00

Southern fried chicken, beef patty, hash brown, lettuce, tomato, American style cheese & tangy Creole mayo.

The Hickory's Veggie Burger £17.50

Roast soy patty, American style cheese, magic-dusted hash brown & roasted field mushroom topped with South Carolina style BBQ sauce.

igvee Remove the sliced American style cheese, swap the slaw for salsa & you've got yourself a vegan burger! Ask your server.

Barbecue Pit Beans &4.50 with hand-pulled pork.

- **Roast Garlic Buttered** Mushrooms &4.50
- Cajun Onions Rings £6.00 with ranch dip.
- Baby Cobb Salad &6.00 with ranch & blue cheese dressing.
- Creole Spicy Rice £4.00
- Dirty Corn Ribs &5.50 topped with hot honey ranch, Gran Moravia cheese & scallions.
- Sugar Snaps & Beans £5.00 lightly dressed with roast garlic butter.
- Mac 'n' Cheese £5.75 Brisket Mac 'n' Cheese &8.75
- V Skin-On Fries £4.75
- √ Magic-Dusted Fries £5.75
- Cheesy Fries £6.75 topped with fresh chillies.



√ Magic-Dusted £5.75

Poutine Style £6.75

magic-dusted with cheese & poutine gravy.

SAVE ROOM FOR DESSERT

ASK YOUR SERVER FOR THE FULL DESSERT MENU!



Zingy Lemon Meringue &8.00 Cookies & Cream £8.00

The Cookie Creation £8.25

Alabama Chocolate Fudge Cake £9.00

Strawberries & Cream Jam Jar Cheesecake £7.50

🗾 Cinnamon Sugar-Coated Churros £8.00

Table Toasted Campfire S'mores £10.00

★ HICKORY'S FRO-CO ★

Straight Up &5.00

Krispie Rocky Road, Chocolate & Hazelnut &6.50

Honeycomb, Toffee Fudge Pieces & Butterscotch Sauce &6.00

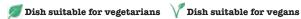


INFORMATION ON FOOD ALLERGIES & CALORIES:

Please inform us if you have a food allergy or intolerance so that a manager can help you with your selection. A full non-gluten containing menu is available on request.

Ignorance is bliss, but if you want to check out the calories, then just scan this QR code







We've added a discretionary 7.5% to the Tip Jar. All of it goes to the team. If you'd prefer not to tip, just ask & we'll take it off with no questions or quibble