

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 &8.75

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 &9.00 BBQ Pulled Pork £11.75

Deep South Shrimp Cocktail Tostadas &9.25

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

Smoky Bourbon Bacon Bites £9.00

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

Southern Fried Chicken 'In a Basket' £9.00

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



Frickles £7.50

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 £27.50

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

Try it blackened with our Cajun rub. £28.50 (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.

Barbecue Pit Beans £4.50 with hand-pulled pork. **Roast Garlic Buttered**

Mushrooms &4.50 Cajun Onions Rings &6.50

with ranch dip.

Baby Cobb Salad £6.25 with ranch & blue cheese dressing.

Creole Spicy Rice £4.25

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 &6.00 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 ★

√ Magic-Dusted £5.75

Poutine Style £6.75

magic-dusted with cheese & poutine gravy.



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 &22.50

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

either House BBQ sauce, Maple or Bourbon glaze. Our baby back ribs are rubbed in magic dust, smoked for 4 hours then sopped.

Half Rack: £17.00 • Full Rack: £26.00

The Carnivore Skewer £27.00

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

Barbecue Hand-Pulled Pork £19.00

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

Smoked Brisket Sub £18.50

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 £25.00

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

Eight-Hour Smoked Beef Rib &28.00

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' SIDE

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



🌌 Cornbread & Maple Butter &4.50

Chopped Smoked Pork & Jalapeño Sausage £5.75

Hickory Wood Smoked Pork, Jalapeño & Cheese Sausage £19.00

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! SMOKEHOUSE PLATTER

Ideal for 2 to share - All your favourites £67

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
- 🛊 BBQ 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: £38



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 be a poss

For the NON SMOKE



ಶ Watermelon & Spiced Rice Salad &13.50

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

With Cajun Grilled Chicken £18.00

With Southern Fried 'Not' Chicken &18.00

🌌 Hickory's Cobb Salad £14.50

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 &19.50

Roast Sea Bass Fillets £22.75

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

Cedar Plank Roasted Salmon £20.25

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 £19.50

With sour cream & mature Cheddar cheese.

🆷 Southern Fried Vegan Fajitas £19.50 With cilantro crema & pickles.

★ MAC 'N' CHEESE ★

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

Classic Mac £16.00

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

3am Mac 'n' Cheese £19.00

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



BURGERS

SERVED WITH SKIN-ON FRIES & HOUSE SLAW.

Our Oklahoma Smash Burger £18.00

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 £18.00

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 £18.50

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

The Hickory's Veggie Burger £18.00

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

V 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 £6.50 with ranch dip.
- Baby Cobb Salad £6.25 with ranch & blue cheese dressing.
- Creole Spicy Rice £4.25
- 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 £6.00 Brisket Mac 'n' Cheese &8.75
- V Skin-On Fries £4.75
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- Cheesy Fries £6.75 topped with fresh chillies.

★ DIRTY TATER TOTS ★

√ 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!

★ WAFFLE PLATES ★

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



🌌 Dish suitable for vegetarians 🤍 Dish suitable for vegans



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



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