



## Nibbles

- Nocellara olives (gf,df,v,vg) £5
- Crispy potato skins & garlic mayonnaise (v,vg,gf,df) £4.5
- Homemade air-dried teryaki beef £6
- Spicy battered cauliflower fritters, sriracha mayonnaise £5
- Honey sesame mini sausages £6
- Chorizo crisps & chive creme fraiche £6

## Starters

- Garlic bread/garlic bread with cheese (v) £5/6
- Soup of the day & homemade bread (v) £6
- Braised & grilled hispi cabbage wedge, rocket pesto, toasted hazelnuts & herbed yogurt (gf) £6
- Baked ratatouille & mozzarella dip, homemade focaccia bread (v) £7
- Lightly dusted calamari, garlic mayonnaise (df) £8
- Grilled & slow cooked pork belly, charred sweetcorn salsa, chipotle dip (gf, df) £8.5
- Panko-breaded pulled pork bon-bons, fennel & watercress salad, wholegrain mustard mayonnaise £8.5
- King prawns “pil-pil” with garlic & chilli olive oil, homemade bread (gf,df) £9
- Smoked mackerel rilette, fresh pickles, toasted homemade bread £8.5

## Sharing

- Crispy-fried loaded potato skins, farmhouse cheddar, chive sour cream, streaky bacon bits & spring onions (gf) £12

**Piggy plank-** Pulled pork bon-bons, BBQ belly burnt ends, Mini sausages with honey & sesame, Serrano ham, mustard mayonnaise dip £22.5

**Seafood sharer-** lightly dusted calamari, garlic crevettes, smoked mackerel rilette & homemade toasted bread, classic prawn cocktail, beer battered fish goujons, whitebait, smoked salmon, tartare sauce & garlic mayonnaise dips £28.5

## The Grill

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- All served with chunky chips, onion rings, grilled mushroom & plum tomato
- 8oz bacon chop, spicy pineapple salsa £16
- add 2 free-range fried eggs £2

## Steaks

Choice of peppercorn or blue cheese sauce, wild garlic butter or marrowbone butter

- 10oz Rump (High flavour, some marbling of fat) £22.5
- 10oz Sirloin (Rich fat, leaner meat than Ribeye) £26
- 8oz Fillet (Premium cut, emphasis on tenderness) £30

**Add King prawns “pil-pil” with garlic & chilli olive oil, homemade bread (gf,df) £9**

GF = Gluten free, DF = Dairy free, V = Vegetarian, Vg = Vegan

Some dishes may be adapted to accommodate these or any other allergy/dietary requirements, please ask your server

## Main courses

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Pea, pesto & goat's cheese risotto with balsamic (gf, v, vg available)

£16

Homemade vegetable & butterbean Lasagne, garlic ciabatta & side salad (v)

£16

Pot pie of the day, puff pastry top & chunky chips

£17

New York-style deli burger, 6oz beef patty, homemade sauerkraut, Swiss cheese, pastrami & horseradish ketchup on a pretzel bun, rainbow slaw & fries

£17

Chargrilled butterfly Chicken, chilli & ginger marinade, sticky asian teppanyaki noodle stir-fry

£17.5

8-10oz lager-battered, North-Atlantic haddock fillet & chips, garden peas & chunky tartare sauce

(df) £18.5

Add chip-shop curry sauce £1.5

Smoked chicken Caesar salad. Gem lettuce, soft boiled egg, prosciutto crisps, garlic croutons, silver anchovies, parmesan shavings & homemade Caesar dressing £18.5

£19

Seafood Linguine with Salmon, Mussels, King Prawns & Clams, white wine & cream sauce, shaved parmesan

£19.5

Lamb Koftas & classic greek salad, mint yogurt & pitta bread

£19.5

"Fish of the day" - see our board for today's seasonal offering

£18.5

## Sides

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Caesar-dressed gem lettuce wedges £4

Rocket & parmesan salad (gf) £3.5

Braised & grilled hispi cabbage (gf) £6

Rainbow slaw & toasted seeds (gf,df,v) £3.5

Chunky chips/skinny fries (gf, df, v, vg) £4

Chinese-style salt & pepper fries (gf,df,v,vg) £5

Daily vegetables (v, gf) £4.5

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