

LUNCH SPECIALS

All smaller plates, perfect for lunch

SERVED LUNCHTIMES TUESDAY-FRIDAY 12PM-2PM

2 COURSES £15.00/1 COURSE £12 (RECEIVE A 10% DISCOUNT)

THE
DICKIN ARMS



FREEHOUSE

Mains

- Pan-fried Gnocchi, roasted butternut squash & sage, Wrekin Blue cheese (v, vg available)
- Jackfruit chilli tacos, frijoles negra & cajun dusted fries (v, vg)
- 5oz rump steak & chips, grilled mushroom & plum tomato
add peppercorn or blue cheese sauce for £2.50
- Mini Pot pie of the day, puff pastry top & chunky chips
add veg portion for £2
- Honey-roasted, hand-carved gammon, fried free range egg & chunky chips
- Chargrilled butterfly chicken, chilli & ginger marinade, sticky asian teppanyaki noodle stir-fry
- Wholetail scampi & chips, garden peas & chunky tartare sauce
- Mini lager-battered haddock & chips, garden peas & chunky tartare sauce
- Smoked Salmon & Dill fishcakes, mixed salad & tartare sauce

Sandwiches-

Served on a ciabatta roll, with side salad & skinny fries

- Hand-carved gammon, cheddar cheese & chutney
- Hummus & roasted pepper
- Smoked salmon & cream cheese

Add a cup of our “soup of the day” for £2

Strawberry
Mint choc chip
Honeycomb
Morello cherry
Honey & ginger

Double choc chip
Salted Caramel
Madagascan Vanilla
Rum ‘n’ Raisin

Sorbet: mango, raspberry, lemon

Something sweet

- Ginger sponge, rum caramel sauce, rum ‘n’ raisin ice cream
- Crumble of the day & proper custard
- Classic bread & butter pudding, proper custard
- Apple Dorset Cake & proper custard
- Chocolate mousse, caramelised nut brittle, clotted cream (vg available)
- Affogato, vanilla ice cream and double espresso (decaf available)
(add a shot of liquor for £3)
- Selection of ice creams & sorbets (up to 2 scoops)
- Freshly ground coffee & flapjack

Some dishes may be adapted to accommodate other allergy/dietary requirements. All allergens are present in our kitchen, and although we take substantial steps to ensure customer safety, we cannot 100% guarantee against traces.