

LUNCH SPECIALS

All smaller plates, perfect for lunch

SERVED LUNCHTIMES TUESDAY-FRIDAY 12PM-2PM

1 COURSE £12/2 COURSES £15

THE
DICKIN ARMS



FREEHOUSE

Mains

- **Pan-fried Gnocchi, roasted butternut squash & sage, Wrekin Blue cheese (v, vg available)**
- **Saffron & lemon risotto, roasted courgette (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**
- **Moroccan Lamb Tagine, fruit couscous & minted yogurt**

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

Sweets

- Ginger sponge, rum caramel sauce, rum ‘n’ raisin ice cream
- Crumble of the day & proper custard
- Blackforest Cheesecake
- 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.