LUNCH SPECIALS

THE DICKIN ARMS FREEHOUSE

All smaller plates, perfect for lunch

SERVED LUNCHTIMES TUESDAY-FRIDAY 12PM-2PM

1 COURSE £14.5/2 COURSES £17.5

Mains

- **Roast free-range turkey, roast potatoes, pork & bacon stuffing, Madeira gravy & seasonal vegetables**
- **Moroccan chickpea tagine & apricot couscous (v, vg)**
  add chicken breast for £3.5
- **5oz rump steak & chips, grilled mushroom & plum tomato**
  add peppercorn, blue cheese sauce or wedge salad £3
- **Wild boar & British pork mini hotpot, herbed suet dumpling, cranberry & Bramley apple jam, seasonal vegetables**
- **5oz gammon steak & chips, egg *or* pineapple, grilled mushroom & plum tomato**
- **Curry of the day with accompaniments**
  add a naan bread for £1.5
- **Wholetail scampi & chips, garden peas & chunky tartare sauce**
- **Mini lager-battered haddock & chips, garden peas & chunky tartare**
  add chip-shop curry sauce £2

Sweets

- Freshly ground coffee & homemade banana bread
- Traditional homemade plum pudding, Cognac sauce
- White chocolate creme brûleé, cranberry & cinnamon biscuit
- Lemon curd & limoncello tiramisu
- Peanut butter Blondie, salted caramel ice cream & caramel sauce
- Selection of ice creams & sorbets (up to 2 scoops)

Strawberry
Honeycomb
Amaretti & cherries
Honey & ginger
Chocolate, orange & ginger

Double chocolate
Salted Caramel
Madagascan Vanilla
Rum 'n' Raisin
Sorbet: mango, raspberry, lemon

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.