

The Dandelion

Brunch • Spring 2018

Eggs all eggs are free range & farm raised

BENEDICT* 15
canadian bacon, hollandaise sauce,
toasted english muffin

ROYALE* 16
smoked salmon, hollandaise sauce,
toasted english muffin

SMOKED CHEDDAR & SPINACH OMELET 12

AGED CHEDDAR & HAM OMELET 13
field mushrooms

ENGLISH BREAKFAST* 16.5
two eggs any style, cumberland sausage,
black pudding, tomato, mushroom,
smoked bacon, fried bread, baked beans

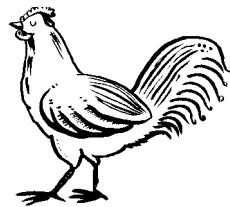
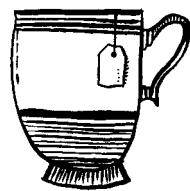
EGG SANDWICH WITH CHEDDAR CHEESE* 10
fried egg, choice of bacon or sausage,
on a toasted english muffin

POACHED EGGS WITH BUBBLE & SQUEAK* 14
hollandaise and homemade steak sauce

Tea

TWININGS 4
Traditional Afternoon

TEAPIGS 4/7
served loose, 2 or 4 cups
English Breakfast
Darjeeling Earl Grey
Chamomile Flowers
Green with Mint
Roibos
Chai



Cereals, Breads & Fruit

SCONES & JAM 10

PINK GRAPEFRUIT 4.5
burnt sugar, mint, honey

FRESH MARKET FRUIT 7

MCCANN'S PORRIDGE 6
raisins, bananas

HOUSE MADE GRANOLA 8
milk

**TOASTED BAGEL & CATSKILLS
SMOKED SALMON** 16
sliced tomato, cucumber, capers,
red onions, cream cheese

HOUSE MADE GRANOLA PARFAIT 8.5
local vanilla yoghurt, honey

BRIOCHE FRENCH TOAST 13.5
vanilla crème chantilly, maple syrup

SCOTCH PANCAKES 11.5
maple apples, cinnamon cream

Sides 6

Triple Cooked Chips
Applewood Smoked Bacon
Cumberland Sausage
Roasted Tomato
Grilled Portobello Mushrooms
Bagel with Cream Cheese & Jam
Bubble and Squeak

Starters

MARKET OYSTERS* 17
cucumber mignonette

SPRING PEA SOUP 10
buttermilk ricotta, garlic pumpernickel
croutons, lemon

BUTTER LETTUCE SALAD 11.5
honey crisp apples, red grapes, spiced
walnuts, tuxford & tebbutt stilton,
honey vinaigrette

INDIAN SPICE CURED SALMON* 13
apple mango chutney, pickled
mustard seeds, puffed brown rice

BACON WRAPPED PORK TERRINE 14
cornichons & whole grain mustard

SMOKED SALMON AND TROUT PÂTÉ 13
lemon vinaigrette, toasted pumpernickel

CHICKEN & DUCK LIVER PARFAIT 15
grape chutney, cornichons,
brioche toast

HOUSE MADE RICOTTA 12.5
extra virgin olive oil, dried herbs,
toasted sourdough

ENGLISH STYLE CHEESE BOARD 18
a selection of three english style cheeses,
savory biscuits, quince paste,
grape chutney, honey

Mains

HOUSE BLEND AGED BEEF BURGER* 18
vermont sharp cheddar, brooklyn brine pickles,
applewood smoked bacon, churchill sauce

GRILLED CHICKEN SANDWICH 13.5
raisin walnut bread, sage mayo,
avocado

WARM ROAST BEEF SANDWICH* 15.5
watercress salad, horseradish mayonnaise,
beef gravy, sourdough bread

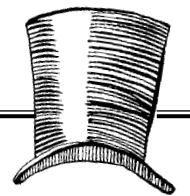
GRILLED PAILLARD CHICKEN SALAD 16.5
crispy lettuce, chopped vegetables,
lemon chive dressing

BANGERS & MASH 16.5
cumberland sausages, mashed potatoes,
onion gravy

BEER BATTERED FISH & CHIPS 21
line caught cod, tartar sauce,
triple cooked chips

MACARONI & CHEESE 13
braised ham hock,
quicks english cheddar

LAMB SHEPHERD'S PIE 18.5
mashed potatoes, cheddar cheese,
root vegetables



Traditional Roast

Available on Sundays & Bank Holidays
after 1 p.m.

ROAST SIRLOIN OF BEEF* 32/64

For 1 or 2
yorkshire pudding, watercress, roast
potatoes, vegetable of the day, horseradish
sauce, beef gravy



Cocktails

SHAKESPEARE'S SISTER 13
bullet rye, lillet blanc, wells
bombardier syrup, lemon, coriander

BASIL PUNNET 13
tito's vodka, strawberries,
basil, honey

KING HENRY'S KICK 13
cazadores blanco, mezcal,
orgeat, ginger, lime

STOUT FLIP* 12
bullet bourbon, orange marmalade,
chocolate bitters, egg, young's
double chocolate stout

CANTERBURY TALES 13
smith & cross rum, brandy,
drambuie, vanilla, lime

BIG BEN* 13
old overholt rye, thyme,
lemon, egg white

QUEEN'S GARDEN 11
bombay gin, lavender,
celery, lemon, club soda

LYLE'S A SNITCH 13
dewar's scotch, jim beam whiskey,
lyles golden syrup, bitters

SALT & VINEGAR MARTINI 13
laird's applejack, malt vinegar,
lemon, laphroaig salt rim

PIMM'S DELUXE 13
pimm's #1, bluecoat gin, lemon,
muddled cucumber

ROSE MIMOSA 12
sparkling wine, rose water,
raspberry

Pitchers

PIMM'S CUP 11/44
pimm's #1, fresh cucumber,
orange, lemon, strawberry

DARK & STORMY 11/44
gosling's dark rum, ginger,
lime, ginger ale

Brunch Specialties

**THE LIBERTY BELL
CRACKER** 13
reposado tequila, aperol, lime,
habanero, founders all day ipa

QUEEN MARY
half 10 full 14
chef's bloody mix,
brooklyn brine pickle, vodka

SEASONAL MIMOSA 12
seasonal juice topped
with sparkling wine

Beer

CASKS – AVAILABLE IN HALF PINTS (10oz.) 5 & IMPERIAL PINTS (20oz.) 10

Casks have filled the cellars of England's public houses for centuries. Beer fermented and stored in this traditional way, pulled to your glass with a hand pump, is less fizzy than American draft beer and best sipped at our cellar's natural temperature. Our casks rotate regularly, often more than once a week.

Cask Flights – Try a 5oz. sampling of all 3 of our Cask Ales 9

DRAUGHTS – AVAILABLE IN HALF PINTS (10oz.) & IMPERIAL PINTS (20oz.)

Prima Pils – German Pilsner, 5.3%, Victory Brewing Company, PA 3.5/7

Bombardier – English Bitter, 5.2%, Wells & Young's, UK 4.5/8

Yards IPA – English IPA, 7.0%, Yards Brewing, PA 3.5/7

Local Seasonal – Ask your server for details 4.5/8

Double Chocolate Stout (Nitro) – Milk/Sweet Stout, 5.2%, Wells & Young's, UK 4.5/8

Rotating Snifter – Ask your server for details & pricing

BOTTLES

Miller Lite – Light Lager, 4.2%, Miller Brewing Company, WI 4

Estrella Damm Daura – Euro Pale Lager, 5.4%, Damm S. A., Spain 7 (Gluten-free)

Weihenstephaner – Hefeweizen, 5.4%, Bayerische Staatsbrauerei, Germany 9 (16oz.)

St. Peter's – English IPA- 5.5%, St. Peter's Brewery, Suffolk, UK 11 (16.9oz.)

Fish Tale Organic IPA – IPA, 6.5%, Fish Brewing, WA 6

Yards Brawler – Dark Mild Ale, 4.2%, Yards Brewing, PA 5

Nut Brown Ale – English Brown Ale, 5.0%, Samuel Smith Old Brewery, UK 7

Duchesse De Bourgogne – Flanders Red Ale, 6.0%, Brouwerij Verhaeghe, Belgium 9

Wee Heavy – Scottish Wee Heavy, 7.4%, Belhaven Brewery, UK 8

Merry Monks – Tripel, 9.3%, Weyerbacher Brewery, PA 8

London Porter – English Porter, 5.4%, Fuller Smith & Turner, UK 7

CANS

Narragansett Lager – American Adjunct Lager, 5.1%, Narragansett Brewing Co, RI 4.5 (16oz.)

Blanche De Bruxelles – Belgian Witbier, 4.5%, Brasserie Lefebvre SA, Belgium 7

Founders All Day IPA – Session IPA 4.7%, Founders Brewing Company, MI 6

Colette – Farmhouse Ale, 7.3%, The Great Divide Brewing Company, CO 7

Baba – Black Lager, 4.0%, Uinta Brewing, UT 6

J.A.W.N – American Pale Ale – 5.2%, Neshaminy Creek Brewing, PA 6

Two Hearted Ale – IPA, 7.0%, Bell's Brewing, MI 7

Boddington's Pub – English Pale Ale, 4.7%, Boddington's, UK 7

Guinness – Irish Dry Stout, 4.2%, Guinness Ltd, Ireland 7

CIDERS

Magner's Cider – Pear Cider, 4.5%, Clonmel, Ireland 7

Strongbow – Golden Apple Cider, 5.0%, Bulmers, UK 7

Crabbie's – Ginger Beer, 4.8%, Crabbie's, UK 7

Wyndridge Cider – Dry Hopped, 5.5%, Dallastown, PA 7

Spire Dark & Dry – Apple Cider, 5.0%, Spire Mountain Ciders, WA 11 (22oz.)

Sam Smith Organic Apple Cider – Apple Cider, 5.0%, Samuel Smith Old Brewery, UK 15 (18.7oz.)

SPECIALTY SODAS

Fentimans Rose Lemonade 6

Ribena Soda 4

Fentimans Ginger Beer 6

FeverTree Tonic 4

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

