

The Dandelion

Dinner · Spring 2017

STARTERS

Snacks

DEVILED EGGS 8

curry, paprika, cayenne pepper

MARINATED BAR OLIVES 5

herbs, spices, olive oil, balsamic vinegar

WELSH RAREBIT 5.5

whole grain mustard & cheddar
on buttermilk toast

PICKLED BEETROOT JAR 10.5

olive tapenade, goat cheese, baguette

**SMOKED SALMON & TROUT
KEDGEREE CAKES** 8.5

minted yogurt sauce

HOUSE-MADE RICOTTA 11.5

extra virgin olive oil, dried herbs,
toasted sourdough

BRITISH CHEESE BOARD 18

a selection of three british cheeses,
savory biscuits, quince paste,
grape chutney, honey

Charcuterie & Meat

CHICKEN & DUCK LIVER PARFAIT 15

grape chutney, cornichons, brioche toast

SMOKED SALMON AND TROUT PÂTÉ 13

lemon vinaigrette, toasted pumpernickel

BERKSHIRE PORK TERRINE 14

cornichons & whole grain mustard

BEEF TARTARE* 16.5

watercress salad, roasted shallot vinaigrette,
truffle dressing, sourdough toast

Soups & Salads

BROCCOLI AND SPRING GARLIC SOUP 10

cheddar cream & buttermilk croutons

DANDELION SALAD 10.5

mixed greens & dandelion leaves,
cucumber, avocado, lemon vinaigrette

CHOPPED KALE & BABY GEM SALAD 13

caesar dressing, sourdough croutons,
kale chips, savory granola

BUTTER LETTUCE SALAD 11.5

honey crisp apples, pomegranates, spiced
walnuts, tuxford & tebbutt stilton,
honey vinaigrette

Fish & Shellfish

MARKET OYSTERS* 17

cucumber mignonette

PINT OF PRAWNS 15

poached prawns, spicy cocktail sauce,
lemon mayonnaise

BEETROOT CURED SALMON 13

horseradish cream, capers,
balsamic beet vinaigrette



From the Farm

TANDOORI CHICKEN 24

coconut basmati rice, pistachio,
cucumber cilantro yogurt

CRISPY HAMPSHIRE PORK BELLY 23

tomato white bean stew, blood pudding,
apple glaze

STOUT BRAISED SHORT RIB 25

herb citrus heritage carrots, beef gravy

STEAK & CHIPS* 25

pan roasted beef tender, watercress salad,
triple cooked chips, steak butter

RABBIT PIE 23

oyster mushrooms, cipollini onions, smoked
bacon, grain mustard & white wine

HOUSE BLEND AGED BEEF BURGER* 17.5

vermont sharp cheddar, brooklyn brine pickles,
applewood smoked bacon, churchill sauce

Pasta & Risotto

CRAB RISOTTO 16

zucchini, charred leeks, lemon gremolata,
saffron, chilies

MACARONI & CHEESE 13

braised ham hock, quicques english cheddar

DUCK BOLOGNESE 19.5

sunny side duck egg, strozzapreti pasta

Sides 6

Triple Cooked Chips

Mashed Potato

Charred String Beans with Stewed Tomatoes

Cucumber Salad with Trout Roe

Fireplace Sweet Potatoes with Citrus Herb Butter

MAINS

From the Sea

PAN SEARED SCOTTISH SALMON* 26

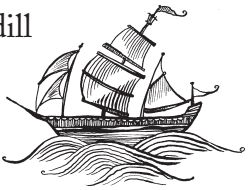
creamed leeks, herb roasted potatoes, dill

BRANZINO 28

marinated baby beets, grapefruit,
herbed farro salad

TIKKA MASALA MUSSELS 19

tomato coconut broth, cilantro,
grilled baguette



Classics

LAMB SHEPHERD'S PIE 18.5

mashed potatoes, cheddar cheese,
root vegetables

BANGERS & MASH 16.5

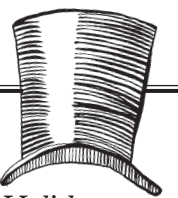
cumberland sausages, mashed potatoes,
onion gravy

BEER-BATTERED FISH & CHIPS 21

line-caught cod, tartar sauce,
triple cooked chips

WARM ROAST BEEF SANDWICH* 15.5

watercress salad, horseradish mayonnaise,
beef gravy, sourdough bread



Traditional Roast

Available on Sundays & Bank Holidays

ROAST SIRLOIN OF BEEF 32/64

For 1 or 2

yorkshire pudding, watercress,
roast potatoes, vegetable of the day,
horseradish sauce, beef gravy

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



Cocktails

BASIL PUNNET 12

Tito's Vodka, strawberries, basil, honey

CHARGING THUNDER 13

Cazadores, Thatcher's Prickly Pear, lime, cayenne pepper

SUMMER BEER FLIP* 12

Beefeater Gin, orange marmalade, chocolate bitters, egg, Prima Pilsner

QUEEN'S GARDEN 11

Bombay Gin, lavender, celery, lemon, club soda

SCOTCH HONEYSUCKLE 12

Dewar's Scotch, dry vermouth, honey, lemon, rose water

SIR BERGAMOT 13

Bluecoat Gin, St. Germain, bergamot, sage

BIG BEN* 13

Old Overholt Rye, thyme, lemon, egg white

PIMM'S DELUXE 11

Pimm's #1, Beefeater Gin, lemon, muddled cucumber

Pitchers

REGENT'S PUNCH 11/44

Sailor Jerry Rum, Brandy, Rooibos tea, honey, pineapple

PIMM'S CUP 10/39

Pimm's #1, fresh cucumber, orange, lemon, strawberry

DARK & STORMY 10/39

Gosling's Dark Rum, ginger, lime, ginger ale

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 8

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.)

Landlord Pale Ale – English Pale Ale, 4.3%, Timothy Taylor, UK 10 (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

Briney Melon – Gose, 4.2%, Anderson Valley Brewing Company, CA 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 Can – Golden Apple Cider, 5.0%, Bulmers, UK 7

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

Belvoir Elderflower Presse 6

Fentimans Ginger Beer 6

FeverTree Tonic 4

Ribena Soda 4

