

The Dandelion

Dinner · Spring 2018

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 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

Charcuterie & Meat

CHICKEN & DUCK LIVER PARFAIT 15

grape chutney, cornichons, brioche toast

SMOKED SALMON AND TROUT PÂTÉ 13

lemon vinaigrette, toasted pumpernickel

BACON WRAPPED PORK TERRINE 14

cornichons & whole grain mustard

BEEF TARTARE* 16.5

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

Soups & Salads

SPRING PEA SOUP 10

buttermilk ricotta, garlic pumpernickel
croutons, lemon

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, red grapes,
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

INDIAN SPICE CURED SALMON 13

apple mango chutney, pickled
mustard seeds, puffed brown rice



From the Farm

TANDOORI CHICKEN 24

coconut basmati rice, almond, pistachio,
cucumber cilantro yogurt

CRISPY HAMPSHIRE PORK BELLY 24

tomato white bean stew, blood pudding,
apple glaze

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* 18

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

Pasta & Risotto

TOMATO PARMESAN RISOTTO 16

zucchini, cherry tomatoes, parmesan,
lemon basil gremolata

MACARONI & CHEESE 13

braised ham hock, quickes english cheddar

DUCK BOLOGNESE 19.5

sunny side duck egg, strozzapreti pasta

Sides 6

Triple Cooked Chips

Mashed Potatoes

Charred String Beans *with Stewed Tomatoes*

Cucumber Salad with Trout Roe

Roasted Tricolor Vadouvan Carrots

with Labneh

MAINS

From the Sea

PAN SEARED NORWEGIAN SALMON* 26

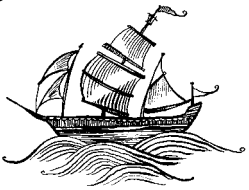
shrimp & mushroom broth, fregola,
roasted mushrooms

BRANZINO 28

marinated baby beets, grapefruit,
herbed farro salad

TIKKA MASALA MUSSELS 19

tomato curry 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

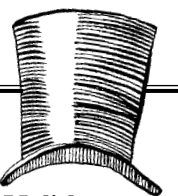
Traditional Roast

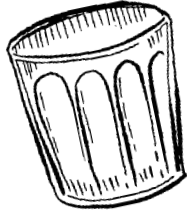
Available on Sundays & Bank Holidays

ROAST SIRLOIN OF BEEF 32/64

For 1 or 2

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





Cocktails

SHAKESPEARE'S SISTER 13

bulliet 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

bulleit 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

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.*

