

# The Dandelion

Dinner • Winter 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 pumpnickel

**BACON WRAPPED PORK TERRINE** 14

cornichons & whole grain mustard

**BEEF TARTARE\*** 16.5

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

### Soups & Salads

**ROOT VEGETABLE SOUP** 10

sharp cheddar & 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

**INDIAN SPICE CURED SALMON** 13

apple mango chutney, pickled  
mustard seeds, puffed brown rice



### From the Farm

**TANDOORI CHICKEN** 24

coconut basmati rice, 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

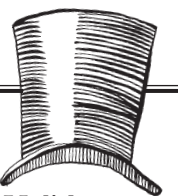
### Traditional Roast

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





## Beer

### Cocktails

**HOT CHAI APPLE CIDER** 13  
bulleit rye, chai tea, apple,  
honey, lemon

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

**BUCKINGHAM PALACE** 13  
cazadores blanco tequila,  
mezcal, carrot, fresh ginger

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

**WIMBLEDON SMASH** 13  
bombay gin, watercress,  
yellow chartreuse, lemon

**SCOTCH HONEYSUCKLE** 12  
dewar's scotch, dry vermouth,  
honey, lemon, rose water

**SIR BERGAMOT** 13  
bluecoat gin, st. germain,  
bergamot, sage

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

**HOLY COW PUNCH** 11  
jim beam whiskey, brandy,  
english breakfast, orange,  
indian spices, milk

**PIMM'S DELUXE** 12  
pimm's #1, beefeater gin, lemon,  
muddled cucumber

### 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

### 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 Can** – 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

Fentimans Ginger Beer 6

Ribena Soda 4

Belvoir Elderflower Presse 6

FeverTree Tonic 4

