

The Dandelion

Lunch · Spring 2018

STARTERS

Snacks

DEILED EGGS 8

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

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

CHOPPED KALE & BABY GEM SALAD 13
caesar dressing, sourdough croutons,
kale chips, savory granola

DANDELION SALAD 10.5
mixed greens & dandelion leaves,
cucumber, avocado, lemon vinaigrette

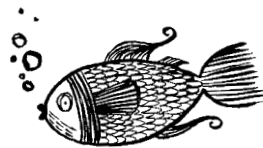
BUTTER LETTUCE SALAD 11.5
honey crisp apples, red grapes,
spiced walnuts, tuxford & tebbutt stilton,
honey vinaigrette

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



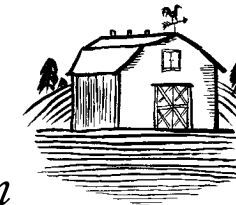
Sandwiches

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

DANDELION TURKEY CLUB SANDWICH 13.5
garlic mayonnaise, Nueske bacon,
vine-ripened tomato, avocado, fried egg

CRISPY SKATE SANDWICH 16
breaded skate, tartar sauce, gem lettuce,
toasted ciabatta



From the Farm

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

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

HANGER STEAK SALAD* 18.25
arugula, bacon, blue cheese,
balsamic dressing

RABBIT PIE 23
oyster mushrooms, cipollini onions,
smoked bacon, grain mustard, white wine

Sides

Triple Cooked Chips

Mashed Potatoes

Charred String Beans with Stewed Tomatoes

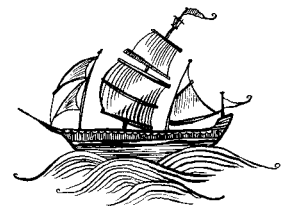
Cucumber Salad with Trout Roe

MAINS

From the Sea

GRILLED SALMON* 19
lemon parsley butter,
watercress salad, lemon vinaigrette

TIKKA MASALA MUSSELS 19
tomato coconut broth, cilantro,
grilled baguette



Pasta & Risotto

TOMATO PARMESAN RISOTTO 16
zucchini, cherry tomatoes, parmesan,
lemon basil gremolata

MACARONI & CHEESE 13
braised ham hock, quickes english
cheddar

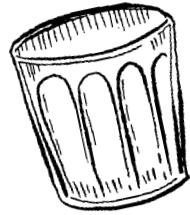
Classics

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

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



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,
drambuic, 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

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