

The Dandelion

Brunch • Autumn

STARTERS

Snacks

DEVILED EGGS 10.5
madras curry, mustard

HOUSE MADE RICOTTA 14
dried herbs, toasted sourdough

PICKLED BEETROOT JAR 12
olive tapenade, goat cheese, baguette

WELSH RAREBIT 8.5
whole grain mustard & cheddar
on buttermilk toast

CHEESE BOARD 20
three english style selections, savoury biscuits,
quince paste, grape chutney, clover honey

CHICKEN & DUCK LIVER PARFAIT* 16
grape chutney, cornichons, brioche toast

BEEF TARTARE* 18
watercress salad, roasted shallot vinaigrette,
truffle dressing, sourdough toast

Breads & Fruit

SCONES & JAM 9
two traditional raisin scones, with seasonal jam,
devon cream

HOUSEMADE GRANOLA & YOGHURT 10
honey-toasted oats, pecans, almonds & seeds,
with coconut and vanilla

FRESH MARKET FRUIT 8
melon, citrus, pineapple, apple, banana

BAGEL WITH CREAM CHEESE & JAM 7

Soups & Salads

AUTUMN ROOT VEGETABLE SOUP 12
buttermilk croutons, cheddar

DANDELION SALAD 13
mixed greens & dandelion leaves,
cucumber, avocado, lemon vinaigrette

BABY GEM CAESAR SALAD 14
farmhouse egg, dill pickles,
pickled onion, parmesan

Fish & Shellfish

NEW ENGLAND OYSTERS 20
cucumber mignonette

SMOKED SALMON AND TROUT PÂTÉ 16
lemon vinaigrette, toasted pumpernickel

BEETROOT-CURED SALMON 14
horseradish cream, chopped shallots, capers,
herbs, beetroot dressing

PINT OF PRAWNS 16
poached prawns, spicy cocktail sauce,
lemon mayonnaise

Tea



TEAPIGS 4/7
English Breakfast
Darjeeling Earl Grey
Chamomile Flowers
Green with Mint
Rooibos
Chai



Brekkie

BRIOCHE FRENCH TOAST 16
vanilla crème chantilly, maple syrup

EGG AND CHEESE SANDWICH 12
choice of bacon or sausage, fried egg &
cheddar cheese on toasted english muffin

POACHED EGGS WITH BUBBLE & SQUEAK* 15
hollandaise and homemade steak sauce

SPINACH & GOAT CHEESE OMELET 14
vermont creamery chèvre, side of dressed lettuces

AGED CHEDDAR & HAM OMELET 14
field mushrooms, side of dressed lettuces

**TOASTED BAGEL & CATSKILLS
SMOKED SALMON** 16

sliced tomato, cucumber, capers, red onions,
cream cheese

BENEDICT 16
canadian bacon, hollandaise sauce,
toasted english muffin

ROYALE 17
smoked salmon, hollandaise sauce,
toasted english muffin



ENGLISH BREAKFAST 20
two eggs cooked to your fancy, cumberland
sausage, black pudding, tomato, mushroom,
smoked bacon, fried bread, baked beans

Sides 7

CUMBERLAND SAUSAGE

ROASTED TOMATO

GRILLED PORTOBELLO MUSHROOM

APPLEWOOD SMOKED BACON

TRIPLE COOKED CHIPS 8

MAINS

Classics

THE DANDY BURGER* 23
dry-aged 8 oz. burger, churchill sauce,
vermont sharp cheddar, smoked bacon, pickles

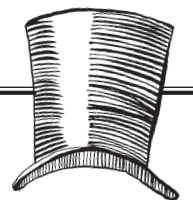
FISH & CHIPS 27
ale battered line-caught cod, triple-cooked chips,
tartar sauce

GRILLED CHICKEN SANDWICH 16
raisin walnut bread, sage mayo, tomato compote,
avocado

LAMB SHEPHERD'S PIE 21
ground lamb, potato mash, cheddar cheese,
root vegetables

MACARONI & CHEESE 16
braised ham hock, quicques english cheddar

GRILLED CHICKEN PAILLARD SALAD 17
crisp lettuce, chopped vegetables,
lemon chive dressing



Traditional Roast

Available on Sundays after 1pm &
Bank Holidays after 5pm

SUNDAY BEEF* 33/66
For 1 or 2
yorkshire pudding, watercress,
roast potatoes, vegetable of the day,
horseradish sauce, beef gravy

In traditional English fashion, we use beef fat for frying.

Cocktails

- Jungle Lion** – cazadores blanco tequila, aperol, st. germain, pineapple, lime **13/46**
- Admiral Boom** – knob creek rye, house made vermouth, kumquat **16**
- Big Ben*** – bulleit bourbon, thyme, lemon, egg white **14**
- Basil Punnet** – tito's vodka, strawberries, basil, honey **13/46**
- Pimm's Deluxe** – beefeater gin, pimm's #1, lemon, muddled cucumber **14**
- Rose Mimosa** – sparkling wine, rose water, raspberry **12/44**
- Pirates of Penzance** – gosling's rum, vecchio amaro, passion fruit, lime **15**
- Turn of the Toddy** – old overholt rye, spiced earl grey, chai, honey **12**
- Irish High Kings** – tullamore D.E.W., la colombe coffee, baileys irish whipped cream **14**



Wines by the Glass

SPARKLING

- Prosecco**, Bisol Jeio Brut, NV (Veneto, Italy) 14/70
- Cava Brut Rosé**, Conquilla, NV (Catalonia, Spain) 14/70
- Veuve Clicquot**, Yellow Label Brut, NV (Champagne, France) 62/120

ROSÉ

- Rosé of Pinot Noir**, Lulumi 2021 (Languedoc, France) 14/70

WHITE

- Pinot Grigio**, Matteo Braidot, 2021 (Friuli, Italy) 14/70
- Grauer Burgunder**, Schloss Mühlenhof "Picobello", 2020 (Rheinhessen, Germany) 15/75
- Sauvignon Blanc**, Dandelion Vineyards "Wishing Clock Of The Adelaide Hills", 2022 (South Australia) 14/70
- Chardonnay**, Domaine Creusserome Viré-Clessé, 2018 (Burgundy, France) 16/80
- Riesling Trocken**, R. Prüm "Solitär" 2019 (Rheinhessen, Germany) 15/75

RED

- Pinot Noir**, Comtesse Marion, 2020 (Languedoc, France) 14/70
- Tempranillo**, Ondarre Rioja Reserva, 2018 (Rioja, Spain) 14/70
- Malbec**, Durigutti, 2019 (Mendoza, Argentina) 16/80
- Grenache**, Saint Cosme "Little James' Basket Press" NV, (Rhône Valley, France) 15/75
- Cabernet Sauvignon**, Dandelion Vineyards Pride of Fleurieu 2020 (South Australia) 16/80



Specialty Sodas

Ginger Beer **6**

Ribena Soda **6**

Fentimans Rosé Lemonade **7**