

The Dandelion

Brunch • Winter

STARTERS

Snacks

BILLINGSGATE CRAB CROQUETTES 15

lemon, black pepper,
paprika saffron mayonnaise

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 10

melon, citrus, pineapple, apple, banana

BAGEL WITH CREAM CHEESE & JAM 7

Soups & Salads

ROOT VEGETABLE SOUP 12

buttermilk croutons & cheddar

DANDELION SALAD 13

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

BABY GEM CAESAR SALAD 16

parmesan tahini cashew dressing,
cashews, anchovy, crispy shallots

ENGLISH WALDORF SALAD 14

romaine lettuce, celery, candied walnuts,
honey crisp apple, cheddar crackers,
cheddar cheese, walnut vinaigrette

Fish & Shellfish

EAST COAST OYSTERS* 21

cucumber mignonette

SMOKED SALMON AND TROUT PÂTÉ 16

lemon vinaigrette & toasted pumpernickel

STEELHEAD TROUT CRUDO* 18

juniper lime crème fraîche, cucumber, radish,
olives, trout roe, pumpernickel

PINT OF PRAWNS 16

poached prawns, spicy
cocktail sauce, lemon mayonnaise



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 & 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



Tea

TEAPIGS 4/7

English Breakfast
Darjeeling Earl Grey
Chamomile Flowers
Green with Mint
Rooibos
Chai

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

Sides 7

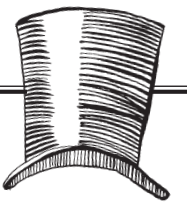
CUMBERLAND SAUSAGE

ROASTED TOMATO

GRILLED PORTOBELLO MUSHROOM

APPLEWOOD SMOKED BACON

TRIPLE COOKED CHIPS 8



Traditional Roast

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

SUNDAY BEEF* 39/78


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.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 03/06/25

Brunch Cocktails

- Rose Mimosa – sparkling wine, raspberry, rose water **13/44**
 English Paloma – gin, clementine, lime, sparkling grapefruit soda **13**
 Irish High Kings – irish whiskey, cynar, coffee, guinness infused irish cream **14 (hot or iced)**
 Espresso Martini – vanilla vodka, coffee liquor, espresso **15**
 Bloody Mary smirnoff vodka (10 oz) **11**  Queen Mary smirnoff vodka (20 oz) **15**



Cocktails

- Pimm's Deluxe – bombay dry gin, pimm's #1, lemon, muddled cucumber **14**
 Pirates of Penzance – gosling's rum, vecchio amaro, passion fruit, lime **15**
 Citrus Punnet – irvine's vodka, blood orange, grapefruit, rosemary, peychaud's **14**
 Somerset Sour – jim beam rye, apple brandy, spiced apple syrup, lemon, vegan egg white, nutmeg **16**
 Here Comes the Sun – lebelula joven tequila, grapefruit, guava, ribena, mint, sparkling wine **15**
 The Queen Pea – snap pea infused blanc vermouth, beefeater, dandelion burdock bitters **18**
 The King's Courage – dewars scotch, genever, martini & rossi vermouth, maraschino liquor, bitters, orange **18**
 Hot Scottie – brown butter washed scotch, drambuie, lemon **15**



Gin & Tonics

- HERBAL - prairie gin, cucumber, faccia brutto centerbe, fever tree elderflower tonic **15**
 CITRUS - hendrick's gin, malt vinegar citrus shrub, lemongrass, fever tree mediterranean tonic **15**
 SEASONAL - roku gin, chai syrup, orange, fever tree premium tonic **15**



Wines

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

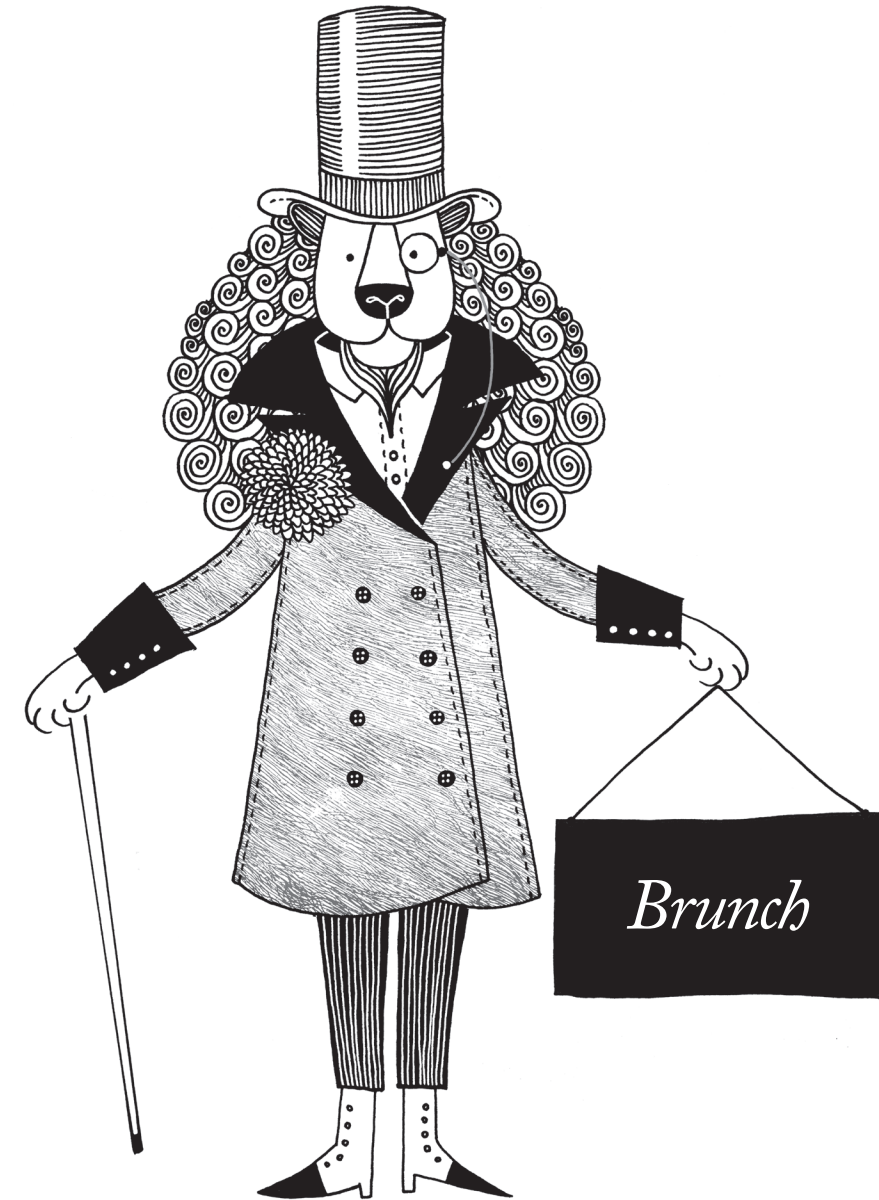
- Rosé of Grenache, Club 44 Mediteranee Rosé (Provence, France) 14/70

WHITE

- Pinot Grigio, Borghi Ad Est, 2022 (Alto Adige, Italy) 14/70
 Grüner Veltliner-Welschriesling, Meinklang, 2023 (Burgenland, Austria) 16/80
 Sauvignon Blanc, Echo Bay, 2018 (Marlborough, New Zealand) 14/70
 Chardonnay, Vigneros de Buxy Bourgogne Cote Chalonnaise, 2022 (Burgundy, France) 15/75
 Vermentino, Terrabianca Langhe Favorita DOC, 2022 (Piedmonte, Italy) 16/80

RED

- Pinot Noir, Bacchus, 2022 (CA) 14/70
 Tempranillo, Azul y Garanza, 2021 (Navarra, Spain) 14/80
 Malbec, Durigutti, 2021 (Mendoza, Argentina) 16/80
 Grenache, Saint Cosme "Little James' Basket Press," NV (Rhône Valley, France) 15/75
 Chianti, Sorelli, 2022 (Tuscany, Italy) 14/70
 Cabernet Sauvignon, Sister's Run 'Old Testament,' 2021 (South Australia) 16/80
 Pinot Noir, Starr Wines, 'Private Label – Brooks Winery,' 2022 (Willamette Valley, OR) 85



Specialty Sodas

- Ginger Beer **6** Ribena Soda **6** Fentimans Rose Lemonade **7**