

# The Dandelion

Dinner • Winter

## STARTERS

### Snacks

#### **BILLINGSGATE CRAB CROQUETTES** 15

lemon, black pepper,  
paprika saffron mayonnaise

#### **WELSH RAREBIT** 8.5

whole grain mustard &  
cheddar on buttermilk toast

#### **DEVILED EGGS** 10.5

madras curry, mustard

#### **MARINATED BAR OLIVES** 8

herbs, spice, olive oil, balsamic vinegar

#### **CASHEW HUMMUS** 12

roasted root vegetables, curry dressing

#### **HOUSE MADE RICOTTA** 14

dried herbs, toasted sourdough

#### **PICKLED BEETROOT JAR** 12

olive tapenade, goat cheese, baguette

#### **CHICKEN & DUCK LIVER PARFAIT\*** 16

grape chutney, cornichons, brioche toast

#### **BEEF TARTARE\*** 18

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

#### **CHEESE BOARD** 20

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

### Soups & Salads

#### **ROOT VEGETABLE SOUP** 12

buttermilk croutons, cheddar

#### **DANDELION SALAD** 13

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

#### **CHARRED CABBAGE CAESAR** 16

parmesan tahini dressing, cashews, anchovy,  
crispy shallots

#### **ENGLISH WALDORF SALAD** 14

gem lettuce hearts, celery, candied walnuts,  
honey crisp apple, red leicester cracker

### Fish & Shellfish

#### **EAST COAST OYSTERS\*** 21

cucumber mignonette

#### **PINT OF PRAWNS** 16

poached prawns, spicy  
cocktail sauce, lemon mayonnaise

#### **SMOKED SALMON AND TROUT PÂTÉ** 16

lemon vinaigrette, toasted pumpernickel

#### **STEELHEAD TROUT CRUDO\*** 18

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



## Mains

### From the Farm

#### **RABBIT PIE** 24

oyster mushrooms, cipollini onions,  
smoked bacon, grain mustard & white wine

#### **BANGERS & MASH** 20

cumberland sausages, mashed potatoes,  
onion gravy

#### **THE DANDY BURGER\*** 23

dry-aged 8 oz. burger, churchill sauce,  
vermont sharp cheddar, smoked bacon,  
pickles

#### **TANDOORI CHICKEN** 26

coconut basmati rice, almond, pistachio,  
raisins, cucumber cilantro yoghurt

#### **STEAK & CHIPS\*** 29

pan roasted beef tender, watercress salad,  
triple-cooked chips, steak butter

#### **LAMB SHEPHERD'S PIE** 21

ground lamb, potato mash,  
cheddar cheese, root vegetables

### Sides 8

Green Beans  
Triple Cooked Chips  
Potato Mash  
Tricolor Carrots  
Fireplace Sweet Potato

### From the Sea

#### **FISH & CHIPS** 27

ale battered line-caught cod,  
triple-cooked chips, tartar sauce

#### **PAN SEARED SALMON\*** 27

tomato curry chickpea stew, dukkah  
crusted salmon, lime roasted cauliflower

#### **CIDER STEAMED MUSSELS** 20

béarnaise butter, garlic baguette

#### **ROAST TROUT FILET** 29

white beans, basil, tomato, parmesan

### Pasta & Risotto

#### **MACARONI & CHEESE** 16

braised ham hock, quicques english cheddar

#### **LEMON BARLEY RISOTTO** 17

broccoli rabe, lightly smoked grana padano

#### **DUCK BOLOGNESE** 24

sunny side duck egg, strozzapreti pasta

### Traditional Roast

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

#### **SUNDAY BEEF\*** 35/70

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

- Rose Mimosa** – sparkling wine, raspberry, rose water **13/44**  
**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**  
**Irish High Kings** – irish whiskey, cynar, coffee, guinness infused irish cream **14** (*hot or iced*)  
**Citrus Punnet** – irvine's vodka, blood orange, grapefruit, rosemary, peychaud's **14**  
**Turn of the Toddy** – old overholt rye, chai, spiced honey **13**  
**London Fog** – earl grey gin, sloe gin, lyle's golden syrup, vegan egg-white **15**  
**Admiral Boom** – knob creek rye, house made vermouth, kumquat **16**  
**Thames Currant** – libelula joven tequila, black currant, allspice, lime, fernet **15**  
**Old King Cold** – monkey shoulder scotch, ginger, date honey, ardbeg islay scotch **16**



## 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

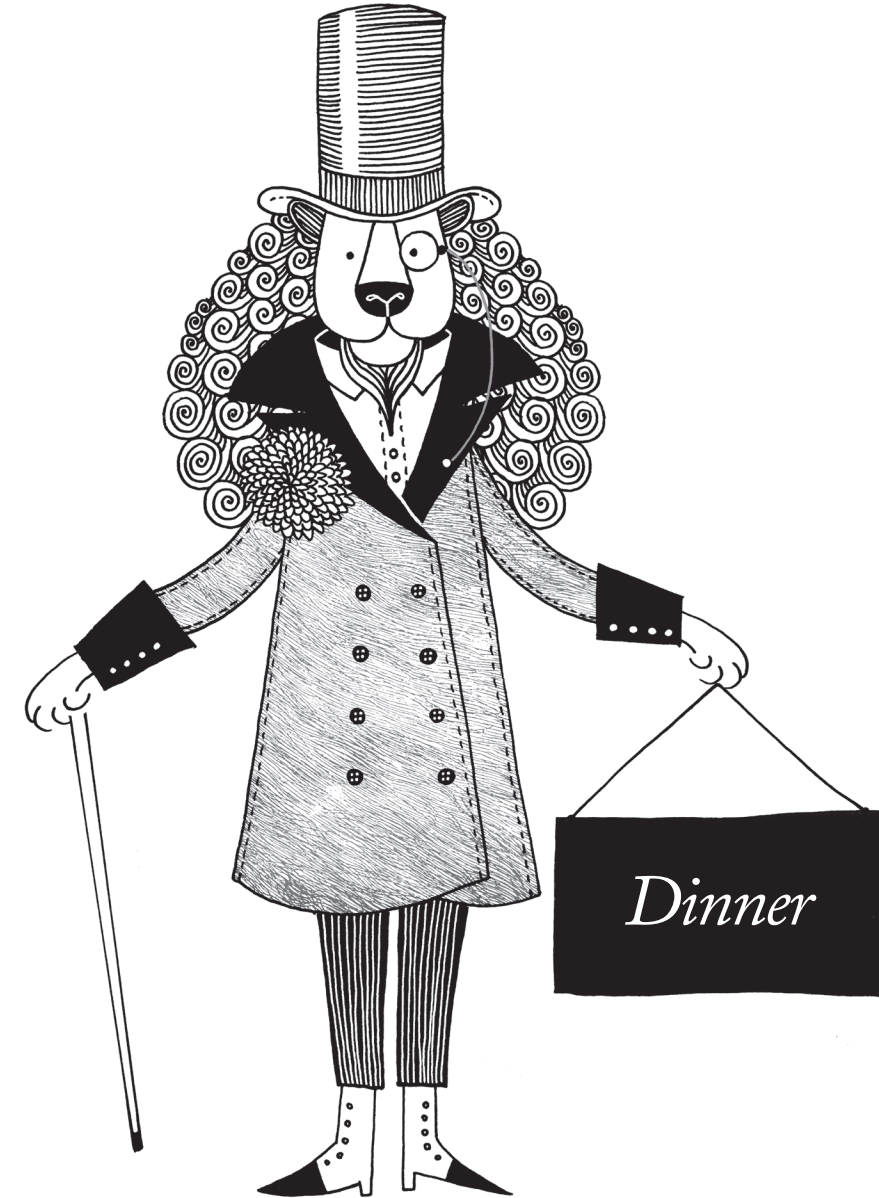
- Rosé of Pinot Noir**, Lulumi 2022 (Languedoc, France) 14/70

### WHITE

- Pinot Grigio**, Borghi Ad Est, 2021 (Alto Adige, Italy) 14/70  
**Grüner Veltliner-Welschriesling**, Meinklang, 2022 (Burgenland, Austria) 16/80  
**Sauvignon Blanc**, Jacques Dumont, 2022 (Loire, France) 14/70  
**Chardonnay**, Domaine Guillemin Mâcon Péronne, 2021 (Burgundy, France) 16/80  
**Riesling Trocken**, R. Prüm "Solitär" 2022 (Rheinhessen, Germany) 15/75

### RED

- Pinot Noir**, Borell-Diehl, 2021 (Pfalz, Germany) 14/70  
**Zwiegelt-Blaufränkisch**, Meinklang, 2022 (Burgenland, Austria) 16/80  
**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  
**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**