

# The Dandelion

Lunch · Winter

## STARTERS

### Snacks

**BILLINGSGATE CRAB CROQUETTES** 15  
lemon, black pepper,  
paprika saffron mayonnaise

**WELSH RAREBIT** 8.5  
whole grain mustard &  
cheddar on buttermilk toast

**DEVEILED 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 crackers

### 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



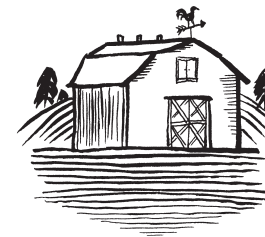
### Sandwiches

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

**WARM ROAST BEEF SANDWICH\*** 20  
watercress salad, horseradish mayonnaise,  
beef gravy, sourdough bread

**DANDELION TURKEY CLUB SANDWICH** 18  
garlic mayonnaise, smoked bacon, vine ripe  
tomato, avocado, fried egg

**CRISPY SKATE SANDWICH** 15  
breaded skate, tartar sauce, gem lettuce,  
toasted ciabatta



### From the Farm

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

**RABBIT PIE** 24  
oyster mushrooms, cipollini onions,  
smoked bacon, grain mustard & white wine

**TANDOORI CHICKEN** 26  
coconut basmati rice, almond, pistachio, raisins,  
cucumber cilantro yoghurt

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

## MAINS

### From the Sea

**GRILLED SALMON\*** 27  
lemon parsley butter, watercress salad,  
lemon vinaigrette

**CIDER STEAMED MUSSELS** 20  
béarnaise butter, garlic baguette

### Pasta & Risotto

**MACARONI & CHEESE** 16  
braised ham hock,  
quickest english cheddar

**LEMON BARLEY RISOTTO** 17  
broccoli rabe, lightly smoked grana padano



### Classics

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

**BANGERS & MASH** 20  
cumberland sausages, mashed potatoes,  
onion gravy

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

### Sides 8

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

## 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**