

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,
savory biscuits, quince paste,
grape chutney, clover honey

Soups & Salads

AUTUMN 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
pink grapefruit, verjus, pickled cucumber, dill oil

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

SMOKED SALMON AND TROUT PÂTÉ 16
lemon vinaigrette, toasted pumpernickel

STEELHEAD TROUT CRUDO* 17
beetroot, pomegranate, red chili,
avocado, trout roe



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
Minted Zucchini

From the Sea

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

SKATE KIEV 26
lime garlic butter, pommes puree

BAKED TROUT 24
tri-colour cauliflower,
parmesan, lemon herb oil

PAN SEARED SALMON* 27
tomato curry chickpea stew, dukkah
crusted salmon, lime roasted cauliflower

CIDER STEAMED MUSSELS 20
béarnaise butter, garlic baguette

Pasta & Risotto

MACARONI & CHEESE 16
braised ham hock, quickes english cheddar

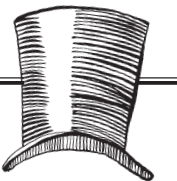
LEMON BARLEY RISOTTO 17
broccoli rabe, lightly smoked grana padano

RABBIT BUCATINI 27
beechwood mushrooms, pickled fresno,
pecorino romano

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.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 01/10/23

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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**, Bollini, 2021 (Alto Adige, Italy) 14/70
- Grüner Veltliner-Welschriesling**, Meinklang, 2021 (Burgenland, Austria) 16/80
- Sauvignon Blanc**, La Camensarde, 2020 (Loire, France) 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**, Borell-Diehl, 2020 (Pfalz, Germany) 14/70
- Zwiegelt-Blaufränkisch**, Meinklang, 2021 (Burgenland, Austria) 16/80
- 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**