

# The Dandelion

Dinner • Autumn

## 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

#### 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

#### 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 flat iron, 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, quickes 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\* 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.*

## 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  
**Citrus Punnet** – irvine's vodka, blood orange, grapefruit, rosemary, peychaud's 14  
**London Fog** – earl grey gin, sipsmith sloe gin, lyle's golden syrup, vegan egg-white 15  
**Admiral Boom** – knob creek rye, house made vermouth, clementine 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



## Gin & Tonics

- HERBAL** - prairie gin, cucumber, faccia brutto centerbe, fever tree elderflower tonic 15  
**CITRUS** - hendrick's gin, citrus shrub, lemongrass, fever tree mediterranean tonic 15  
**SEASONAL** - strawberry & rhubarb infused gin, lime, fever tree cucumber 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

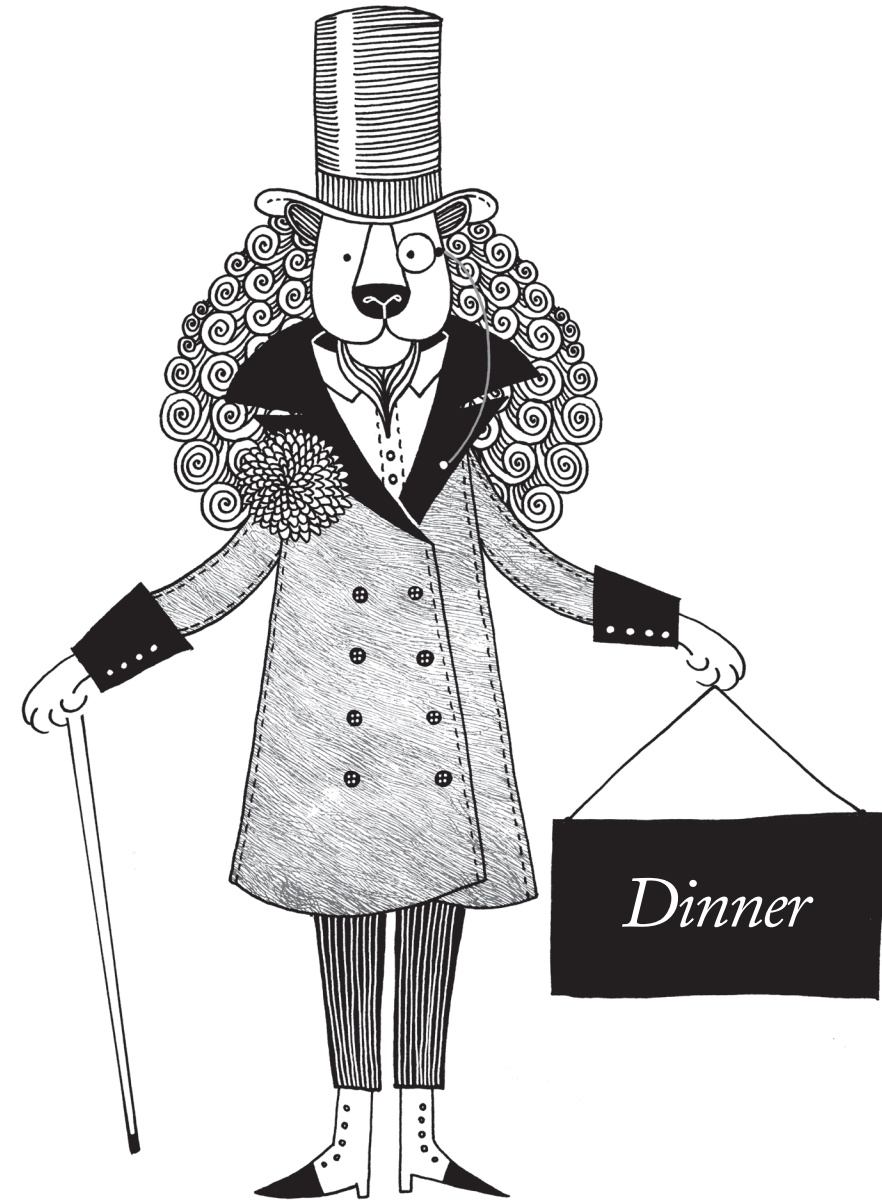
- Rosé of Grenache**, Club 44 Mediteranee Rose (Provence, France) 14/70

### WHITE

- Pinot Grigio**, Borghi Ad Est, 2022 (Alto Adige, Italy) 14/70  
**Grüner Veltliner-Welschriesling**, Meinklang, 2023 (Burgenland, Austria) 16/80  
**Sauvignon Blanc**, Jacques Dumont, 2022 (Loire, France) 14/70  
**Chardonnay**, Vigneros de Buxy Bourgonge Cote Chalonnaise, 2022 (Burgundy, France) 15/75  
**Vermentino**, Terrabianca Langhe Favorita DOC, 2022 ( Piedmonte, Italy) 16/80

### RED

- Pinot Noir**, Borell-Diehl, 2021 (Pfalz, Germany) 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