

# The Dandelion

Dinner • Autumn

## STARTERS

### Snacks

#### 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

#### 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

#### AUTUMN ROOT VEGETABLE SOUP 12

buttermilk croutons, cheddar

#### DANDELION SALAD 13

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

#### BABY GEM CAESAR SALAD 14

farmhouse egg, dill pickles,  
pickled onion, parmesan

### Fish & Shellfish

#### NEW ENGLAND OYSTERS 20

cucumber mignonette

#### PINT OF PRAWNS 16

poached prawns, spicy  
cocktail sauce, lemon mayonnaise



#### SMOKED SALMON AND TROUT PÂTÉ 16

lemon vinaigrette, toasted pumpernickel

#### BEETROOT-CURED SALMON 14

horseradish cream, chopped shallots,  
capers, herbs, beetroot dressing

## 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

#### 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

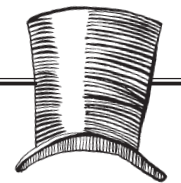
### Pasta & Risotto

#### MACARONI & CHEESE 16

braised ham hock, quickes english cheddar

#### LEMON BARLEY RISOTTO 17

broccoli rabe, lightly smoked grana padano



### 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.*

*Dinner • Autumn*

*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**, Matteo Braidot, 2021 (Friuli, Italy) 14/70
- Grauer Burgunder**, Schloss Mühlentof “Picobello”, 2020 (Rheinhessen, Germany) 15/75
- Sauvignon Blanc**, Dandelion Vineyards “Wishing Clock Of The Adelaide Hills”, 2022 (South Australia) 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**, Comtesse Marion, 2020 (Languedoc, France) 14/70
- 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**