

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

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**
- Somerset Sour** – jim beam rye, apple brandy, spiced apple syrup, lemon, vegan egg white, nutmeg **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**
- The King's Courage** – dewars scotch, genever, martini & rossi vermouth, maraschino liquor, bitters, orange **18**
- Hot Scottie** – brown butter washed scotch, drambuie, lemon **15**



Gin & Tonics

- HERBAL** - prairie gin, cucumber, faccia brutto centerbe, fever tree elderflower tonic **15**
- CITRUS** - hendrick's gin, malt vinegar citrus shrub, lemongrass, fever tree mediterranean tonic **15**
- SEASONAL** - roku gin, chai syrup, orange, fever tree premium 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 Rosé (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**, Echo Bay, 2018 (Marlborough, New Zealand) 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**, Bacchus, 2022 (CA) 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**