

The Dandelion

Lunch · 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



Sandwiches

GRILLED CHICKEN SANDWICH 16

raisin walnut bread, sage mayo,
tomato compote, avocado

WARM ROAST BEEF SANDWICH* 20

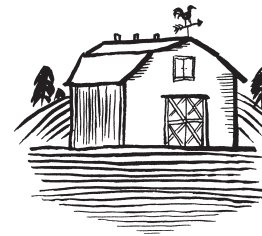
watercress salad, horseradish mayonnaise,
beef gravy, sourdough bread

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
Minted Zucchini

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 Mühlenhof "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**