

The Dandelion

Mid-day · Autumn

Snacks



DEVILED EGGS madras curry, mustard 10.5

EAST COAST OYSTERS* cucumber mignonette 21

MARINATED BAR OLIVES herbs, spices, olive oil, balsamic vinegar 8

CASHEW HUMMUS roasted root vegetables, curry dressing 12

HOUSE MADE RICOTTA dried herbs, toasted sourdough 14

PICKLED BEETROOT JAR olive tapenade, goat cheese, baguette 12

WELSH RAREBIT whole grain mustard & cheddar on buttermilk toast 8.5

CHICKEN & DUCK LIVER PARFAIT* grape chutney, cornichons, brioche toast 16

SMOKED SALMON AND TROUT PÂTÉ lemon vinaigrette, toasted pumpernickel 16

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

BILLINGSGATE CRAB CROQUETTES lemon, black pepper, paprika saffron mayonnaise 15

BEEF TARTARE* watercress salad, roasted shallot vinaigrette, truffle dressing, sourdough toast 18

STEELHEAD TROUT CRUDO* juniper lime crème fraiche, cucumber, radish, olives, trout roe, pumpernickel 18

CHEESE BOARD three english style selections, savoury biscuits, quince paste, grape chutney, clover honey 20

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

Classics

THE DANDY BURGER* 23
dry-aged 8 oz. burger, churchill sauce,
vermont sharp cheddar, smoked bacon, pickles

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

MACARONI & CHEESE 16
braised ham hock, quikes english cheddar

BANGERS & MASH 20
cumberland sausages, mashed potatoes,
onion gravy

LAMB SHEPHERD'S PIE 21
ground lamb, potato mash,
cheddar cheese, root vegetables

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**