

The Dandelion

Mid-day · Autumn

Snacks



DEVILED EGGS madras curry, mustard 10.5

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

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

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

SMOKED SALMON AND TROUT PÂTÉ lemon vinaigrette, toasted pumpernickel 16

BEETROOT-CURED SALMON horseradish cream, chopped shallots, capers, herbs, beetroot dressing 14

NEW ENGLAND OYSTERS cucumber mignonette 20

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

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

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

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

- 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**