

The Dandelion

Brunch • Fall

STARTERS

Snacks

DEVILED EGGS 10
madras curry, mustard

HOUSE MADE RICOTTA 13
dried herbs, toasted sourdough

PICKLED BEETROOT JAR 12
olive tapenade, goat cheese, baguette

WELSH RAREBIT 8
whole grain mustard & cheddar
on buttermilk toast

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

CHICKEN & DUCK LIVER PARFAIT* 15
grape chutney, cornichons, brioche toast

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

Breads & Fruit

SCONES & JAM 9
two traditional raisin scones, with seasonal jam,
devon cream, lemon curd

HOUSEMADE GRANOLA & YOGHURT 10
honey-toasted oats, pecans, almonds & seeds,
with coconut and vanilla

FRESH MARKET FRUIT 8
melon, citrus, pineapple, apple, banana

BAGEL WITH CREAM CHEESE & JAM 7

Soups & Salads

AUTUMN ROOT VEGETABLE SOUP 11
buttermilk croutons, cheddar

DANDELION SALAD 12
mixed greens & dandelion leaves,
cucumber, avocado, lemon vinaigrette

BABY GEM CAESAR SALAD 13
farmhouse egg, dill pickles,
pickled onion, parmesan

Fish & Shellfish

NEW ENGLAND OYSTERS 17
cucumber mignonette

SMOKED SALMON AND TROUT PÂTÉ 15
lemon vinaigrette, toasted pumpernickel

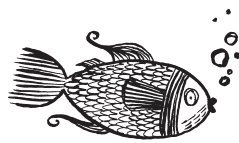
BEETROOT-CURED SALMON 14
horseradish cream, chopped shallots, capers,
herbs, beetroot dressing

PINT OF PRAWNS 15
poached prawns, spicy cocktail sauce,
lemon mayonnaise

Tea



TEAPIGS 4/7
English Breakfast
Darjeeling Earl Grey
Chamomile Flowers
Green with Mint
Rooibos
Chai



Brekkie

BRIOCHE FRENCH TOAST 14
vanilla crème chantilly, maple syrup

EGG AND CHEESE SANDWICH 11
choice of bacon or sausage, fried egg &
cheddar cheese on toasted english muffin

POACHED EGGS WITH BUBBLE & SQUEAK* 15
hollandaise and homemade steak sauce

SPINACH & GOAT CHEESE OMELET 12
vermont creamery chèvre, side of dressed lettuces

AGED CHEDDAR & HAM OMELET 13
field mushrooms, side of dressed lettuces

**TOASTED BAGEL & CATSKILLS
SMOKED SALMON** 16
sliced tomato, cucumber, capers, red onions,
cream cheese

BENEDICT 15
canadian bacon, hollandaise sauce,
toasted english muffin

ROYALE 16
smoked salmon, hollandaise sauce,
toasted english muffin

ENGLISH BREAKFAST 17
two eggs cooked to your fancy, cumberland
sausage, black pudding, tomato, mushroom,
smoked bacon, fried bread, baked beans

Sides 7

TRIPLE COOKED CHIPS
CUMBERLAND SAUSAGE
ROASTED TOMATO
GRILLED PORTOBELLO MUSHROOM
APPLEWOOD SMOKED BACON

MAINS

Classics

THE DANDY BURGER* 20
dry-aged 8 oz. burger, churchill sauce,
vermont sharp cheddar, smoked bacon, pickles

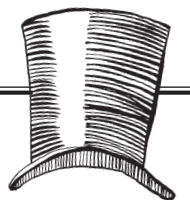
FISH & CHIPS 22
ale battered line-caught cod, triple-cooked chips,
tartar sauce

GRILLED CHICKEN SANDWICH 15
raisin walnut bread, sage mayonnaise, avocado

LAMB SHEPHERD'S PIE 20
ground lamb, potato mash, cheddar cheese,
root vegetables

MACARONI & CHEESE 16
braised ham hock, quickes english cheddar

GRILLED CHICKEN PAILLARD SALAD 16.5
crisp lettuce, chopped vegetables,
lemon chive dressing



Traditional Roast

Available on Sundays after 1pm &
Bank Holidays after 5pm

SUNDAY BEEF* 32/64
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

- Jungle Lion** – cazadores blanco tequila, aperol, st. germain, pineapple, lime **13/46**
- Admiral Boom** – knob creek rye, house made vermouth, clementine **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**
- 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) 13/58
- Cava Brut Rosé**, Conquilla, NV (Catalonia, Spain) 13/58

ROSÉ

- Rosé of Pinot Noir**, Etude, 2019 (Santa Barbara, CA) 13/58

WHITE

- Pinot Grigio**, Pighin, 2018 (Friuli, Italy) 13/58
- Gruner Veltliner**, Oppenauer 2020 (Niederosterreich, Austria) 13/78
- Sauvignon Blanc**, Dandelion Vineyards "Wishing Clock Of The Adelaide Hills", NV (South Australia) 13/58
- Chardonnay**, Domaine Creusserome Viré-Clessé, 2018 (Burgundy, France) 15/68
- Riesling Trocken**, Schloss Mühlenhof, 2018 (Rheinhessen, Germany) 12/78

RED

- Pinot Noir**, Comtesse Marion 2019 (Languedoc, France) 13/60
- Malbec**, Durigutti, 2020 (Mendoza, Argentina) 15/68
- Grenache**, Saint Cosme "Little James' Basket Press" NV, (Rhône Valley, France) 14/65
- Cabernet Sauvignon**, Dandelion Vineyards Pride of Fleurieu 2019 (South Australia) 15/68



Specialty Sodas

Ginger Beer **6**

Ribena Soda **6**

Fentimans Rosé Lemonade **6**