

# The Dandelion

Dinner • Fall

## STARTERS

### Snacks

#### WELSH RAREBIT 8

whole grain mustard & cheddar  
on buttermilk toast

#### DEVILED EGGS 10

madras curry, mustard

#### HOUSE MADE RICOTTA 13

dried herbs, toasted sourdough

#### PICKLED BEETROOT JAR 12

olive tapenade, goat cheese, baguette

#### CHICKEN & DUCK LIVER PARFAIT\* 15

grape chutney, cornichons, brioche toast

#### BEEF TARTARE\* 18

watercress salad, roasted shallot vinaigrette,  
truffle dressing, sourdough toast

#### CHEESE BOARD 20

three english style selections,  
savory biscuits, quince paste,  
grape chutney, clover honey

### 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

#### PINT OF PRAWNS 15

poached prawns, spicy  
cocktail sauce, lemon mayonnaise

#### SMOKED SALMON AND TROUT PÂTÉ 15

lemon vinaigrette, toasted pumpernickel

#### BEETROOT-CURED SALMON 14

horseradish cream, chopped shallots,  
capers, herbs, beetroot dressing



## Mains

### From the Farm

#### RABBIT PIE 24

oyster mushrooms, cipollini onions,  
smoked bacon, grain mustard & white wine

#### BANGERS & MASH 19

cumberland sausages, mashed potatoes,  
onion gravy

#### THE DANDY BURGER\* 20

dry-aged 8 oz. burger, churchill sauce,  
vermont sharp cheddar, smoked bacon,  
pickles

#### TANDOORI CHICKEN 24

coconut basmati rice, almond, pistachio,  
raisins cucumber cilantro yoghurt

#### STEAK & CHIPS\* 28

pan roasted beef tender, watercress salad,  
triple-cooked chips, steak butter

#### LAMB SHEPHERD'S PIE 20

ground lamb, potato mash,  
cheddar cheese, root vegetables

### Sides 7

Green Beans

Triple Cooked Chips

Potato Mash

Tricolor Carrots

Minted Courgettes

### From the Sea

#### FISH & CHIPS 22

ale battered line-caught cod,  
triple-cooked chips, tartar sauce

#### BAKED TROUT 24

tri-colour cauliflower,  
parmesan, lemon herb oil

#### PAN SEARED SCOTTISH SALMON\* 27

tomato curry chickpea stew, dukkah  
crusted salmon, lime roasted cauliflower

#### CIDER STEAMED MUSSELS 19

béarnaise butter, garlic baguette

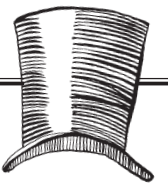
### Pasta & Risotto

#### MACARONI & CHEESE 16

braised ham hock, quickes english cheddar

#### LEMON BARLEY RISOTTO 16

broccoli rabe, lightly smoked grana padano



### 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 Mühlhof, 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**