

The Dandelion

Lunch · Winter

STARTERS

Snacks

WELSH RAREBIT 8

whole grain mustard & cheddar
on buttermilk toast

DEVILED EGGS 10

madras curry, mustard

HOUSE MADE RICOTTA 14

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

WINTER ROOT VEGETABLE SOUP 11

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 18

cucumber mignonette

PINT OF PRAWNS 16

poached prawns, spicy cocktail sauce,
lemon mayonnaise

SMOKED SALMON AND TROUT PÂTÉ 15

lemon vinaigrette, toasted pumpkin seed

BEETROOT-CURED SALMON 14

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



Sandwiches

GRILLED CHICKEN SANDWICH 15.5

raisin walnut bread, sage mayo,
tomato compote, avocado

WARM ROAST BEEF SANDWICH* 19

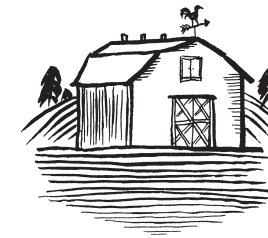
watercress salad, horseradish mayonnaise, beef
gravy, sourdough bread

DANDELION TURKEY CLUB SANDWICH 16

garlic mayonnaise, Nueske's bacon, vine-ripened
tomato, avocado, fried egg

CRISPY SKATE SANDWICH 15

breaded skate, tartar sauce, gem lettuce,
toasted ciabatta



From the Farm

THE DANDY BURGER* 21

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

GRILLED CHICKEN PAILLARD SALAD 16.5

crisp lettuce, chopped vegetables,
lemon chive dressing

MAINS

From the Sea

SCOTTISH SALMON* 27

lemon parsley butter, watercress salad,
lemon vinaigrette

CIDER STEAMED MUSSELS 19

béarnaise butter, garlic baguette

Pasta & Risotto

MACARONI & CHEESE 16

braised ham hock,
quickness english cheddar



LEMON BARLEY RISOTTO 17

broccoli rabe, lightly smoked grana padano

Classics

LAMB SHEPHERD'S PIE 20

ground lamb, potato mash,
cheddar cheese, root vegetables

BANGERS & MASH 19

cumberland sausages, mashed potatoes,
onion gravy

FISH & CHIPS 23

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

Sides 8

Green Beans
Triple Cooked Chips
Potato Mash
Tricolor Carrots
Fireplace Sweet Potato

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**
- Irish High Kings** – tullamore D.E.W., la colombe coffee, baileys irish whipped cream **14**
- Turn of the Toddy** – old overholt rye, spiced earl grey, chai, honey **12**



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, 2020 (Friuli, Italy) 13/58
- Gruner Veltliner**, Oppenauer 2020 (Niederosterreich, Austria) 13/78
- Sauvignon Blanc**, Terres Blonde, 2018 (Loire Valley, France) 13/58
- Chardonnay**, Domaine Creusserome Viré-Clessé, 2018 (Burgundy, France) 15/68
- Riesling Trocken**, Schloss Mühlhof, 2020 (Rheinhessen, Germany) 12/78

RED

- Pinot Noir**, Comtesse Marion 2020 (Languedoc, France) 13/60
- Tempranillo**, Azul y Garanza 2020 (Navarra, Spain) 12/78
- 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 Rose Lemonade **6**