

The Dandelion

Mid-day · Fall

Snacks



DEVILED EGGS madras curry, mustard 10

HOUSE MADE RICOTTA dried herbs, toasted sourdough 13

PICKLED BEETROOT JAR olive tapenade, goat cheese, baguette 12

WELSH RAREBIT whole grain mustard & cheddar on buttermilk toast 8

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

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

SMOKED SALMON AND TROUT PÂTÉ lemon vinaigrette, toasted pumpernickel 15

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

NEW ENGLAND OYSTERS cucumber mignonette 17

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

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

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

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

MACARONI & CHEESE 16
braised ham hock, quickes english cheddar

BANGERS & MASH 19
cumberland sausages, mashed potatoes,
onion gravy

LAMB SHEPHERD'S PIE 20
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, 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**