

# The Dandelion

Brunch • Spring

## STARTERS

### Snacks

**DEVILED EGGS** 10.5  
madras curry, mustard

**HOUSE MADE RICOTTA** 14  
dried herbs, toasted sourdough

**PICKLED BEETROOT JAR** 12  
olive tapenade, goat cheese, baguette

**WELSH RAREBIT** 8.5  
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\*** 16  
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

**SPRING PEA SOUP** 12  
buttermilk ricotta, garlic pumpernickel  
croutons, lemon oil

**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** 19  
cucumber mignonette

**SMOKED SALMON AND TROUT PÂTÉ** 15  
lemon vinaigrette, toasted pumpernickel

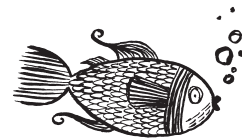
**BEETROOT-CURED SALMON** 14  
horseradish cream, chopped shallots, capers,  
herbs, beetroot dressing

**PINT OF PRAWNS** 16  
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** 15  
vanilla crème chantilly, maple syrup

**EGG AND CHEESE SANDWICH** 12  
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** 14  
vermont creamery chèvre, side of dressed lettuces

**AGED CHEDDAR & HAM OMELET** 14  
field mushrooms, side of dressed lettuces

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

**BENEDICT** 16  
canadian bacon, hollandaise sauce,  
toasted english muffin

**ROYALE** 17  
smoked salmon, hollandaise sauce,  
toasted english muffin

**ENGLISH BREAKFAST** 18  
two eggs cooked to your fancy, cumberland  
sausage, black pudding, tomato, mushroom,  
smoked bacon, fried bread, baked beans

### Sides 7

**CUMBERLAND SAUSAGE**

**ROASTED TOMATO**

**GRILLED PORTOBELLO MUSHROOM**

**APPLEWOOD SMOKED BACON**

**TRIPLE COOKED CHIPS** 8

## MAINS

### Classics

**THE DANDY BURGER\*** 21.5  
dry-aged 8 oz. burger, churchill sauce,  
vermont sharp cheddar, smoked bacon, pickles

**FISH & CHIPS** 23.5  
ale battered line-caught cod, triple-cooked chips,  
tartar sauce

**GRILLED CHICKEN SANDWICH** 15.5  
raisin walnut bread, sage mayo, tomato compote,  
avocado

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

**MACARONI & CHEESE** 16  
braised ham hock, quicques english cheddar

**GRILLED CHICKEN PAILLARD SALAD** 17  
crisp lettuce, chopped vegetables,  
lemon chive dressing

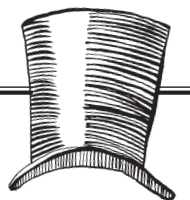


### Traditional Roast

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

**SUNDAY BEEF\*** 33/66  
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, 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**

## Wines by the Glass

### SPARKLING

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|--|--------|
| <b>Prosecco</b> , Bisol Jeio Brut, NV (Veneto, Italy)                        | 14/70  |
| <b>Cava Brut Rosé</b> , Conquilla, NV (Catalonia, Spain)                     | 14/70  |
| <b>Champagne</b> , Veuve Clicquot, Yellow Label Brut, NV (Champagne, France) | 62/120 |

### ROSÉ

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| <b>Rosé of Pinot Noir</b> , Lulumi 2020 (Languedoc, France) | 14/70 |
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### WHITE

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| <b>Pinot Grigio</b> , Pighin, 2020 (Friuli, Italy)   | 14/70 |
| <b>Grauer Burgunder</b> , Schloss Mühlhof "Boden FUNK", 2020 (Rheinessen, Germany)                         | 15/75 |
| <b>Sauvignon Blanc</b> , Dandelion Vineyards "Wishing Clock Of The Adelaide Hills", 2021 (South Australia) | 14/70 |
| <b>Chardonnay</b> , Domaine Creusserome Viré-Clessé, 2018 (Burgundy, France)                               | 16/80 |
| <b>Riesling Trocken</b> , R. Prüm "Solitär" 2019 (Rheinessen, Germany)                                     | 15/75 |

### RED

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|--|-------|
| <b>Pinot Noir</b> , Comtesse Marion 2020 (Languedoc, France)                             | 14/70 |
| <b>Tempranillo</b> , Azul y Garanza 2020 (Navarra, Spain)                                | 13/65 |
| <b>Malbec</b> , Durigutti, 2020 (Mendoza, Argentina)                                     | 16/80 |
| <b>Grenache</b> , Saint Cosme "Little James' Basket Press" NV, (Rhône Valley, France)    | 15/75 |
| <b>Cabernet Sauvignon</b> , Dandelion Vineyards Pride of Fleurieu 2019 (South Australia) | 16/80 |



## Specialty Sodas

Ginger Beer **6**

Ribena Soda **6**

Fentimans Rose Lemonade **6**