

The Dandelion

Dinner • Summer

STARTERS

Snacks

WELSH RAREBIT 8.5

whole grain mustard & cheddar
on buttermilk toast

DEVILED EGGS 10.5

madras curry, mustard

MARINATED BAR OLIVES 8

herbs, spice, olive oil, balsamic vinegar

HOUSE MADE RICOTTA 14

dried herbs, toasted sourdough

PICKLED BEETROOT JAR 12

olive tapenade, goat cheese, baguette

CHICKEN & DUCK LIVER PARFAIT* 16

grape chutney, cornichons, brioche toast

BEEF TARTARE* 18

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

CHEESE BOARD 20

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

Soups & Salads

CHILLED YELLOW TOMATO SOUP 12

basil, pine nuts, olives, heirloom cherry tomatoes

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

PINT OF PRAWNS 16

poached prawns, spicy
cocktail sauce, lemon mayonnaise

SMOKED SALMON AND TROUT PÂTÉ 16

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 20

cumberland sausages, mashed potatoes,
onion gravy

THE DANDY BURGER* 21.5

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

TANDOORI CHICKEN 25

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

STEAK & CHIPS* 29

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 8

Green Beans

Triple Cooked Chips

Potato Mash

Tricolor Carrots

Minted Zucchini

From the Sea

FISH & CHIPS 25

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 20

béarnaise butter, garlic baguette

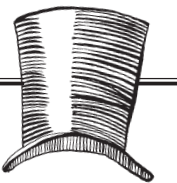
Pasta & Risotto

MACARONI & CHEESE 16

braised ham hock, quickes english cheddar

LEMON BARLEY RISOTTO 17

broccoli rabe, lightly smoked grana padano



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

Prosecco, Bisol Jeio Brut, NV (Veneto, Italy) 14/70

Cava Brut Rosé, Conquilla, NV (Catalonia, Spain) 14/70

Champagne, Veuve Clicquot, Yellow Label Brut, NV (Champagne, France) 62/120

ROSÉ

Rosé of Pinot Noir, Lulumi 2020 (Languedoc, France) 14/70

WHITE

Pinot Grigio, Pighin, 2020 (Friuli, Italy) 14/70

Grauer Burgunder, Schloss Mühlendorf "Boden FUNK", 2020 (Rheinhessen, Germany) 15/75

Sauvignon Blanc, Dandelion Vineyards "Wishing Clock Of The Adelaide Hills", 2021 (South Australia) 14/70

Chardonnay, Domaine Creusserome Viré-Clessé, 2018 (Burgundy, France) 16/80

Riesling Trocken, R. Prüm "Solitär" 2019 (Rheinhessen, Germany) 15/75

RED

Pinot Noir, Domaine Martinolles, 2020 (Languedoc, France) 14/70

Tempranillo, Azul y Garanza 2020 (Navarra, Spain) 13/65

Malbec, Durigutti, 2020 (Mendoza, Argentina) 16/80

Grenache, Saint Cosme "Little James' Basket Press" NV, (Rhône Valley, France) 15/75

Cabernet Sauvignon, Dandelion Vineyards Pride of Fleurieu 2019 (South Australia) 16/80



Specialty Sodas

Ginger Beer **6**

Ribena Soda **6**

Fentimans Rose Lemonade **6**