

Cocktails

- Rose Mimosa** – sparkling wine, raspberry, rose water **13/44**
Pimm's Deluxe – bombay dry gin, pimm's #1, lemon, muddled cucumber **14**
Pirates of Penzance – gosling's rum, vecchio amaro, passion fruit, lime **15**
Irish High Kings – irish whiskey, cynar, coffee, guinness infused irish cream **14** (*hot or iced*)
Citrus Punnet – irvine's vodka, blood orange, grapefruit, rosemary, peychaud's **14**
London Fog – earl grey gin, sipsmith sloe gin, lyle's golden syrup, vegan egg-white **15**
Admiral Boom – knob creek rye, house made vermouth, kumquat **16**
Thames Currant – libelula joven tequila, black currant, allspice, lime, fernet **15**
Old King Cold – dewars white label scotch, drambuie, ginger, date honey, ardbeg islay scotch **16**



Wines by the Glass

SPARKLING

- Prosecco**, Bisol Jeio Brut, NV (Veneto, Italy) 14/70
Cava Brut Rosé, Conquilla, NV (Catalonia, Spain) 14/70
Champagne, Yellow Label Brut, NV (Champagne, France) 62/120

ROSÉ

- Rosé of Pinot Noir**, Lulumis 2022 (Languedoc, France) 14/70

WHITE

- Pinot Grigio**, Borghi Ad Est, 2021 (Alto Adige, Italy) 14/70
Grüner Veltliner-Welschriesling, Meinklang, 2022 (Burgenland, Austria) 16/80
Sauvignon Blanc, Jacques Dumont, 2022 (Loire, France) 14/70
Chardonnay, Domaine Guillemin Mâcon Péronne, 2021 (Burgundy, France) 16/80
Riesling Trocken, R. Prüm "Solitär" 2022 (Rheinhessen, Germany) 15/75

RED

- Pinot Noir**, Borell-Diehl, 2021 (Pfalz, Germany) 14/70
Zweigelt-Blaufränkisch, Meinklang, 2022 (Burgenland, Austria) 16/80
Tempranillo, Azul y Garanza, 2021, (Navarra, Spain) 14/80
Malbec, Durigutti, 2021 (Mendoza, Argentina) 16/80
Grenache, Saint Cosme "Little James' Basket Press" NV, (Rhône Valley, France) 15/75
Cabernet Sauvignon, Sister's Run 'Old Testament' 2021 (South Australia) 16/80
Pinot Noir, Starr Wines, 'Private Label – Brooks Winery,' 2022 (Willamette Valley, OR) 85



Afternoon Tea

Spring

Mon-Fri 3pm – 5pm

*"You can never get a cup of tea large enough or
a book long enough to suit me."*

~ C.S. Lewis



Specialty Sodas

- Ginger Beer **6** Ribena Soda **7** Fentimans Rose Lemonade **7**

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 03/21/24

Tea Tiers

All Tiers are recommended for 2 guests.
Add a Glass of House Champagne or a Rose Mimosa \$8

"Down the Rabbit Hole"

2 TIERS OF PETITE SANDWICHES

\$30



"A Royal Occasion"

3 TIERS OF SANDWICHES & PASTRIES, WITH A 4 CUP POT OF TEA

\$60

"Who Stole the Tarts"

2 TIERS OF HOUSEMADE PASTRIES & TARTS

\$20

Tea Pots

"The Queen's Croquet Ground"

TEAPIGS \$4/\$7



English Breakfast

full-bodied & smooth,
with hints of sweet caramel & spice

Chamomile Tea

decaffeinated herbal tea, grounded & earthy,
with hints of apple & floral sweetness

Green Tea with Mint

refreshing blend of chinese gunpowder green
tea & moroccan spearmint

Darjeeling Earl Grey

full-bodied & robust,
with a subtle muscatel taste

Chai Tea

rich, malty assam black tea with cardamom,
cinnamon, ginger & vanilla

Honeybush and Rooibos

a scrumptious decaffeinated blend that is
earthy and slightly sweet with
nutty overtones

Snacks

BILLINGSGATE CRAB CROQUETTES 15

lemon, black pepper, paprika saffron mayonnaise

EAST COAST OYSTERS* 21

cucumber mignonette

PINT OF PRAWNS 16

poached prawns, spicy cocktail sauce,
lemon mayonnaise

WELSH RAREBIT 8.5

whole grain mustard & cheddar
on buttermilk toast

DEVILED EGGS 10.5

madras curry, mustard

MARINATED BAR OLIVES 8

herbs, spices, olive oil, balsamic vinegar

CASHEW HUMMUS 12

roasted root vegetables, curry dressing

HOUSE MADE RICOTTA 14

dried herbs, toasted sourdough

PICKLED BEETROOT JAR 12

olive tapenade, goat cheese, baguette

SPRING PEA SOUP 12

buttermilk ricotta, pumpernickel croutons,
lemon oil

DANDELION SALAD 13

mixed greens & dandelion leaves, cucumber,
avocado, lemon vinaigrette

CHARRED CABBAGE CAESAR 16

parmesan tahini dressing, cashews,
anchovy, crispy shallots

ENGLISH WALDORF SALAD 14

gem lettuce hearts, celery, candied walnuts,
honey crisp apple, cheddar crackers,
cheddar cheese

SMOKED SALMON AND TROUT PÂTÉ 16

lemon vinaigrette, toasted pumpernickel

STEELHEAD TROUT CRUDO* 18

juniper lime crème fraiche, cucumber, radish,
olives, trout roe, pumpernickel

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

Classics

FISH & CHIPS 27

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

THE DANDY BURGER* 23

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

MACARONI & CHEESE 16

braised ham hock,
quickest english cheddar

LAMB SHEPARD'S PIE 21

ground lamb, potato mash, cheddar cheese,
root vegetables

BANGERS & MASH* 20

cumberland sausages, mashed potatoes, onion gravy