

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 Mühlentof "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**, Comtesse Marion 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



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 **6**

Fentimans Rose Lemonade **6**

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 04/28/22

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

- ~ Cheddar & Whipped Honey
- ~ Triple Cream Cheese
- ~ Curry Chicken Coronation
- ~ Deviled Egg
- ~ Cucumber & Lemon Parsley Butter
- ~ Ham, Dijon & Quince
- ~ Tuna Caesar Salad
- ~ Smoked Salmon & Cream Cheese



"A Royal Occasion"

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

\$50

- ~ Assortment of Tea Sandwiches & Canapés
- ~ Assortment of Pastries & Tarts
- ~ Homemade Scones

"Who Stole the Tarts"

2 TIERS OF HOUSEMADE PASTRIES & TARTS

\$20

- ~ Chocolate Pudding Cakes
- ~ Shortbread
- ~ Berry Oat Bar
- ~ Chocolate Tart
- ~ Fruit Tart
- ~ Lemon Drizzle Cake
- ~ Coconut Flapjack

Tea Pots

"The Queen's Croquet Ground"

TEAPIGS \$4/\$7



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

Darjeeling Earl Grey
full-bodied & robust,
with a subtle muscatel taste

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

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

Green Tea with Mint
refreshing blend of chinese gunpowder
green tea & moroccan spearmint

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

Snacks

NEW ENGLAND OYSTERS 19
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

HOUSE MADE RICOTTA 14
dried herbs, toasted sourdough

PICKLED BEETROOT JAR 12
olive tapenade, goat cheese, baguette

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

SMOKED SALMON AND TROUT PÂTÉ 15
lemon vinaigrette, toasted pumpernickel

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

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 23.5
ale battered line-caught cod,
triple-cooked chips, tartar sauce

MACARONI & CHEESE 16
braised ham hock,
quickness english cheddar

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

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

BANGERS & MASH* 20
cumberland sausages, mashed potatoes, onion gravy