

## 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**  
**Citrus Punnet** – irvine's vodka, blood orange, grapefruit, rosemary, peychaud's **14**  
**Somerset Sour** – jim beam rye, apple brandy, spiced apple syrup, lemon, vegan egg white, nutmeg **16**  
**Here Comes the Sun** – lebelula joven tequila, grapefruit, guava, ribena, mint, sparkling wine **15**  
**The Queen Pea** – snap pea infused blanc vermouth, beefeater, dandelion burdock bitters **18**  
**The King's Courage** – dewars scotch, genever, martini & rossi vermouth, maraschino liquor, bitters, orange **18**



## Gin & Tonics

- HERBAL** - prairie gin, cucumber, faccia brutto centerbe, fever tree elderflower tonic **15**  
**CITRUS** - hendrick's gin, malt vinegar citrus shrub, lemongrass, fever tree mediterranean tonic **15**  
**SEASONAL** - roku gin, spiced cranberry syrup, sage, fever tree lemon tonic **15**



## 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 Grenache**, Club 44 Mediteranee Rose (Provence, France) 14/70

### WHITE

- Pinot Grigio**, Borghi Ad Est, 2022 (Alto Adige, Italy) 14/70  
**Grüner Veltliner-Welschriesling**, Meinklang, 2023 (Burgenland, Austria) 16/80  
**Sauvignon Blanc**, Jacques Dumont, 2022 (Loire, France) 14/70  
**Chardonnay**, Vignerons de Buxy Bourgonge Cote Chalonnaise, 2022 (Burgundy, France) 15/75  
**Vermentino**, Terrabianca Langhe Favorita DOC, 2022 ( Piedmonte, Italy) 16/80

### RED

- Pinot Noir**, Borell-Diehl, 2021 (Pfalz, Germany) 14/70  
**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  
**Chianti**, Sorelli, 2022 (Tuscany, Italy) 14/70  
**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

Autumn

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 **7**

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\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 10/21/24

## 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

**ROOT VEGETABLE SOUP** 12  
buttermilk croutons, cheddar

**DANDELION SALAD** 13  
mixed greens & dandelion leaves, cucumber,  
avocado, lemon vinaigrette

**BABY GEM CAESAR SALAD** 16  
parmesan tahini cashew dressing, cashews,  
anchovy, crispy shallots

**ENGLISH WALDORF SALAD** 14  
romaine lettuce, celery, candied, walnuts,  
honey crisp apple, cheddar crackers,  
cheddar cheese, walnut vinaigrette

**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