

The Dandelion

Dinner • Autumn

STARTERS

Snacks

WELSH RAREBIT 8.5

whole grain mustard & cheddar on buttermilk toast
(v)

DEVEILED EGGS 10.5

madras curry, mustard
(v, gf)

MARINATED BAR OLIVES 8

herbs, spice, olive oil, balsamic vinegar (vg, gf)

CASHEW HUMMUS 12

roasted root vegetables, curry dressing
(vg, can be made gluten-free)

HOUSE MADE RICOTTA 14

dried herbs, toasted sourdough
(v, can be made gluten-free)

PICKLED BEETROOT JAR 12

olive tapenade, goat cheese, baguette
(v, can be made gluten-free)

CHICKEN & DUCK LIVER PARFAIT* 16

grape chutney, cornichons, brioche toast
(can be made gluten-free)

BEEF TARTARE* 18

watercress salad, roasted shallot vinaigrette, truffle dressing, sourdough toast
(can be made gluten-free)

CHEESE BOARD 20

three english style selections, savoury biscuits, quince paste, grape chutney, clover honey
(v, can be made gluten-free)

Soups & Salads

CHILLED YELLOW TOMATO SOUP 12

buttermilk croutons, cheddar
(v, can be made gluten-free)

DANDELION SALAD 13

mixed greens & dandelion leaves, cucumber, avocado, lemon vinaigrette (vg, gf)

CHARRED CABBAGE CAESAR 16

parmesan tahini dressing, cashews, anchovy, crispy shallots (can be made gluten-free)

ENGLISH WALDORF SALAD 14

gem lettuce hearts, celery, candied walnuts, honey crisp apple, red leicester cracker
(v, can be made gluten-free)

Fish & Shellfish

EAST COAST OYSTERS* 21

cucumber mignonette (gf)

PINT OF PRAWNS 16

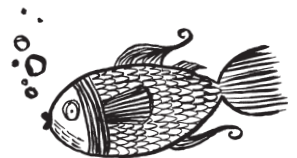
poached prawns, spicy cocktail sauce, lemon mayonnaise (can be made gluten-free)

SMOKED SALMON AND TROUT PÂTÉ 16

lemon vinaigrette, toasted pumpernickel
(can be made gluten-free)

STEELHEAD TROUT CRUDO* 18

juniper lime crème fraiche, cucumber, radish, olives, trout roe, pumpernickele
(can be made gluten-free)



Mains

From the Farm

THE DANDY BURGER* 23

dry-aged 8 oz. burger, churchill sauce, vermont sharp cheddar, smoked bacon, pickles
(can be made gluten-free)

TANDOORI CHICKEN 26

coconut basmati rice, almond, pistachio, raisins, cucumber cilantro yoghurt *(gf)*

STEAK & CHIPS* 29

pan roasted beef tender, watercress salad, triple-cooked chips, steak butter *(can be made gluten-free)*

From the Sea

PAN SEARED SALMON* 27

tomato curry chickpea stew, dukkah crusted salmon, lime roasted cauliflower *(gf)*

CIDER STEAMED MUSSELS 20

béarnaise butter, garlic baguette *(can be made gluten-free)*

Pasta & Risotto

MACARONI & CHEESE 16

braised ham hock, quickes english cheddar
(can be made vegetarian)

LEMON BARLEY RISOTTO 17

broccoli rabe, lightly smoked grana padano *(v)*

Sides 8

Green Beans *(vg, gf)*

Potato Mash *(v, gf)*

Tricolor Carrots *(v, gf)*

Fireplace Sweet Potato *(v)*

