

The Dandelion

Brunch • Spring

STARTERS

Snacks

BILLINGSGATE CRAB CROQUETTES 15

lemon, black pepper,
paprika saffron mayonnaise

DEVILED EGGS 10.5

madras curry, mustard

HOUSE MADE RICOTTA 14

dried herbs, toasted sourdough

PICKLED BEETROOT JAR 12

olive tapenade, goat cheese, baguette

WELSH RAREBIT 8.5

whole grain mustard & cheddar
on buttermilk toast

CHEESE BOARD 20

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

CHICKEN & DUCK LIVER PARFAIT* 16

grape chutney, cornichons, brioche toast

BEEF TARTARE* 18

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

Breads & Fruit

SCONES & JAM 9

two traditional raisin scones, with seasonal jam,
devon cream

HOUSEMADE GRANOLA & YOGHURT 10

honey-toasted oats, pecans, almonds & seeds,
with coconut and vanilla

FRESH MARKET FRUIT 10

melon, citrus, pineapple, apple, banana

BAGEL WITH CREAM CHEESE & JAM 7

Soups & Salads

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

Fish & Shellfish

EAST COAST OYSTERS* 21

cucumber mignonette

SMOKED SALMON AND TROUT PÂTÉ 16

lemon vinaigrette, toasted pumpernickel

STEELHEAD TROUT CRUDO* 18

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

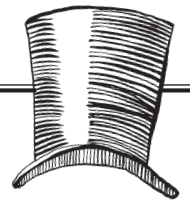
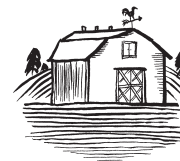
PINT OF PRAWNS 16

poached prawns, spicy cocktail sauce,
lemon mayonnaise

Tea

TEAPIGS 4/7

English Breakfast
Darjeeling Earl Grey
Chamomile Flowers
Green with Mint
Rooibos
Chai



MAINS

Brekkie

BRIOCHE FRENCH TOAST 16

vanilla crème chantilly, maple syrup

EGG AND CHEESE SANDWICH 12

choice of bacon or sausage, fried egg &
cheddar cheese on toasted english muffin

POACHED EGGS WITH BUBBLE & SQUEAK* 15

hollandaise and homemade steak sauce

SPINACH & GOAT CHEESE OMELET 14

vermont creamery chèvre, side of dressed lettuces

AGED CHEDDAR & HAM OMELET 14

field mushrooms, side of dressed lettuces

TOASTED BAGEL & CATSKILLS

SMOKED SALMON 16

sliced tomato, cucumber, capers, red onions,
cream cheese

BENEDICT 16

canadian bacon, hollandaise sauce,
toasted english muffin

ROYALE 17

smoked salmon, hollandaise sauce,
toasted english muffin

ENGLISH BREAKFAST 20

two eggs cooked to your fancy, cumberland
sausage, black pudding, tomato, mushroom,
smoked bacon, fried bread, baked beans

Sides 7

CUMBERLAND SAUSAGE

ROASTED TOMATO

GRILLED PORTOBELLO MUSHROOM

APPLEWOOD SMOKED BACON

TRIPLE COOKED CHIPS 8

Classics

THE DANDY BURGER* 23

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

FISH & CHIPS 27

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

GRILLED CHICKEN SANDWICH 16

raisin walnut bread, sage mayo, tomato compote,
avocado

LAMB SHEPHERD'S PIE 21

ground lamb, potato mash, cheddar cheese,
root vegetables

MACARONI & CHEESE 16

braised ham hock, quiques english cheddar

GRILLED CHICKEN PAILLARD SALAD 17

crisp lettuce, chopped vegetables,
lemon chive dressing

Traditional Roast

Available on Sundays after 1pm &
Bank Holidays after 5pm


SUNDAY BEEF* 35/70

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.

Brunch Cocktails

- Rose Mimosa** – sparkling wine, raspberry, rose water **13/44**
English Paloma – gin, kumquat, lime, sparkling grapefruit soda **13**
Irish High Kings – irish whiskey, cynar, coffee, guinness infused irish cream **14** (*hot or iced*)
Espresso Martini – vanilla vodka, kahlua, espresso **15**
Bloody Mary smirnoff vodka (10 oz) **11**  **Queen Mary** smirnoff vodka (20 oz) **15**



Cocktails

- Pimm's Deluxe** – bombay dry gin, pimm's #1, lemon, muddled cucumberr **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**
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

SPARKLING

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

ROSÉ

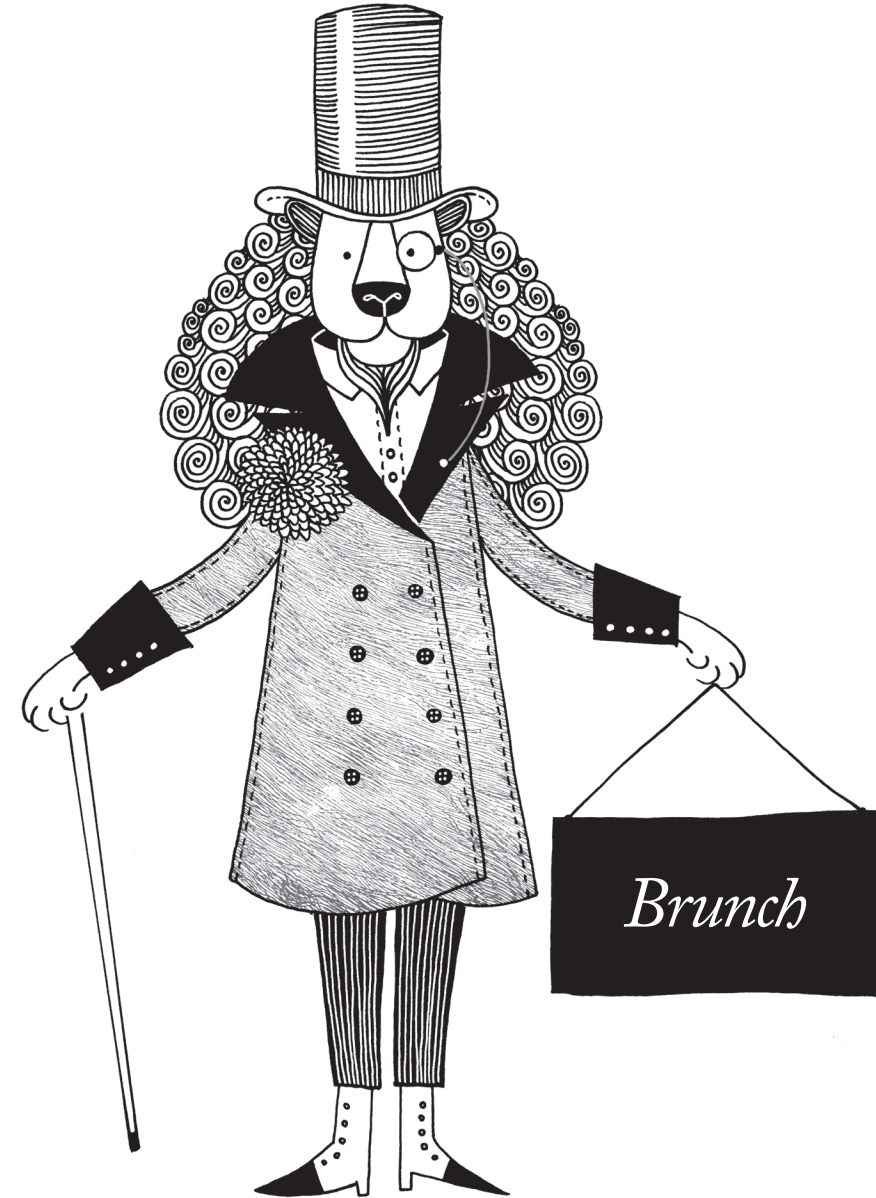
- Rosé of Pinot Noir**, Lulumi 2022 (Languedoc, France) 14/70

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
Zwiegelt-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



Specialty Sodas

Ginger Beer **6**

Ribena Soda **6**

Fentimans Rose Lemonade **7**