

The Dandelion

Lunch · Spring

STARTERS

Snacks

BILLINGSGATE CRAB CROQUETTES 15
lemon, black pepper,
paprika saffron mayonnaise

WELSH RAREBIT 8.5
whole grain mustard &
cheddar on buttermilk toast

DEVEILED EGGS 10.5
madras curry, mustard

MARINATED BAR OLIVES 8
herbs, spice, 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

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,
savory biscuits, quince paste,
grape chutney, clover honey

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

PINT OF PRAWNS 16
poached prawns, spicy cocktail sauce,
lemon mayonnaise

SMOKED SALMON AND TROUT PÂTÉ 16
lemon vinaigrette, toasted pumpernickel

STEELHEAD TROUT CRUDO* 18
juniper lime crème fraîche, cucumber, radish,
olives, trout roe, pumpernickel



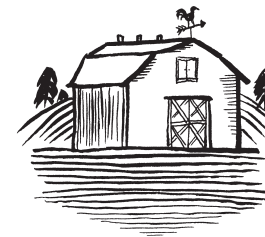
Sandwiches

GRILLED CHICKEN SANDWICH 16
raisin walnut bread, sage mayo,
tomato compote, avocado

WARM ROAST BEEF SANDWICH* 20
watercress salad, horseradish mayonnaise,
beef gravy, sourdough bread

DANDELION TURKEY CLUB SANDWICH 18
garlic mayonnaise, smoked bacon, vine ripe
tomato, avocado, fried egg

CRISPY SKATE SANDWICH 15
breaded skate, tartar sauce, gem lettuce,
toasted ciabatta



From the Farm

THE DANDY BURGER* 23
dry-aged 8 oz. burger, churchill sauce,
vermont sharp cheddar, smoked bacon,
pickles

RABBIT PIE 24
oyster mushrooms, cipollini onions,
smoked bacon, grain mustard & white wine

TANDOORI CHICKEN 26
coconut basmati rice, almond, pistachio, raisins,
cucumber cilantro yoghurt

GRILLED CHICKEN PAILLARD SALAD 17
crisp lettuce, chopped vegetables,
lemon chive dressing

MAINS

From the Sea

GRILLED SALMON* 27
lemon parsley butter, watercress salad,
lemon vinaigrette

CIDER STEAMED MUSSELS 20
béarnaise butter, garlic baguette

Pasta & Risotto

MACARONI & CHEESE 16
braised ham hock,
quickest english cheddar

LEMON BARLEY RISOTTO 17
broccoli rabe, lightly smoked grana padano



Classics

LAMB SHEPHERD'S PIE 21
ground lamb, potato mash,
cheddar cheese, root vegetables

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

FISH & CHIPS 27
ale battered line-caught cod,
triple-cooked chips, tartar sauce

Sides 8

Green Beans
Triple Cooked Chips
Potato Mash
Tricolor Carrots
Fireplace Sweet Potato

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

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**