

The Dandelion

Mid-day · Spring

Snacks

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

DEVILED EGGS madras curry, mustard 10.5

MARINATED BAR OLIVES herbs, spices, olive oil, balsamic vinegar 8

CASHEW HUMMUS roasted root vegetables, curry dressing 12

HOUSE MADE RICOTTA dried herbs, toasted sourdough 14

PICKLED BEETROOT JAR olive tapenade, goat cheese, baguette 12

WELSH RAREBIT whole grain mustard & cheddar on buttermilk toast 8.5

CHICKEN & DUCK LIVER PARFAIT* grape chutney, cornichons, brioche toast 16

BEEF TARTARE* watercress salad, roasted shallot vinaigrette, truffle dressing, sourdough toast 18

SMOKED SALMON AND TROUT PÂTÉ lemon vinaigrette, toasted pumpernickel 16

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

EAST COAST OYSTERS * cucumber mignonette 21

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

CHEESE BOARD three english style selections, savoury biscuits, quince paste, grape chutney, clover honey 20



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

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

MACARONI & CHEESE 16

braised ham hock, quiches english cheddar

BANGERS & MASH 20

cumberland sausages, mashed potatoes,
onion gravy

LAMB SHEPHERD'S PIE 21

ground lamb, potato mash,
cheddar cheese, root vegetables

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**