

# The Dandelion

Brunch • Summer

## 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

**CHILLED YELLOW TOMATO SOUP** 12

basil, pine nuts, olives,  
heirloom cherry tomatoes

**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

**HEIRLOOM TOMATO SALAD** 14

green tomato buttermilk herb dressing,  
pumpnickel garlic croutons

### Fish & Shellfish

**EAST COAST OYSTERS\*** 21

cucumber mignonette

**SMOKED SALMON AND TROUT PÂTÉ** 16

lemon vinaigrette, toasted pumpnickel

**STEELHEAD TROUT CRUDO\*** 18

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

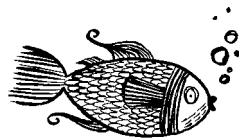
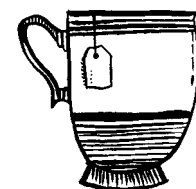
**PINT OF PRAWNS** 16

poached prawns, spicy cocktail sauce,  
lemon mayonnaise

### Tea

**TEAPIGS** 4/7

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



### 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

## MAINS

### 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

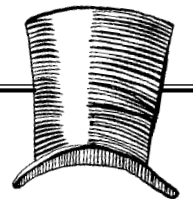
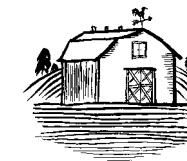
ground lamb, potato mash, cheddar cheese,  
root vegetables

**MACARONI & CHEESE** 16

braised ham hock, quickes 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\*** 39/78

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**  
**Here Comes the Sun** – lebelula joven tequila, grapefruit, guava, ribena, mint, sparkling wine **15**  
**Old King Cold** – dewars white label scotch, drambuie, ginger, date honey, ardbeg islay scotch **16**  
**The Queen Pea** – snap pea infused blanc vermouth, beefeater, dandelion burdock bitters **18**



## 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

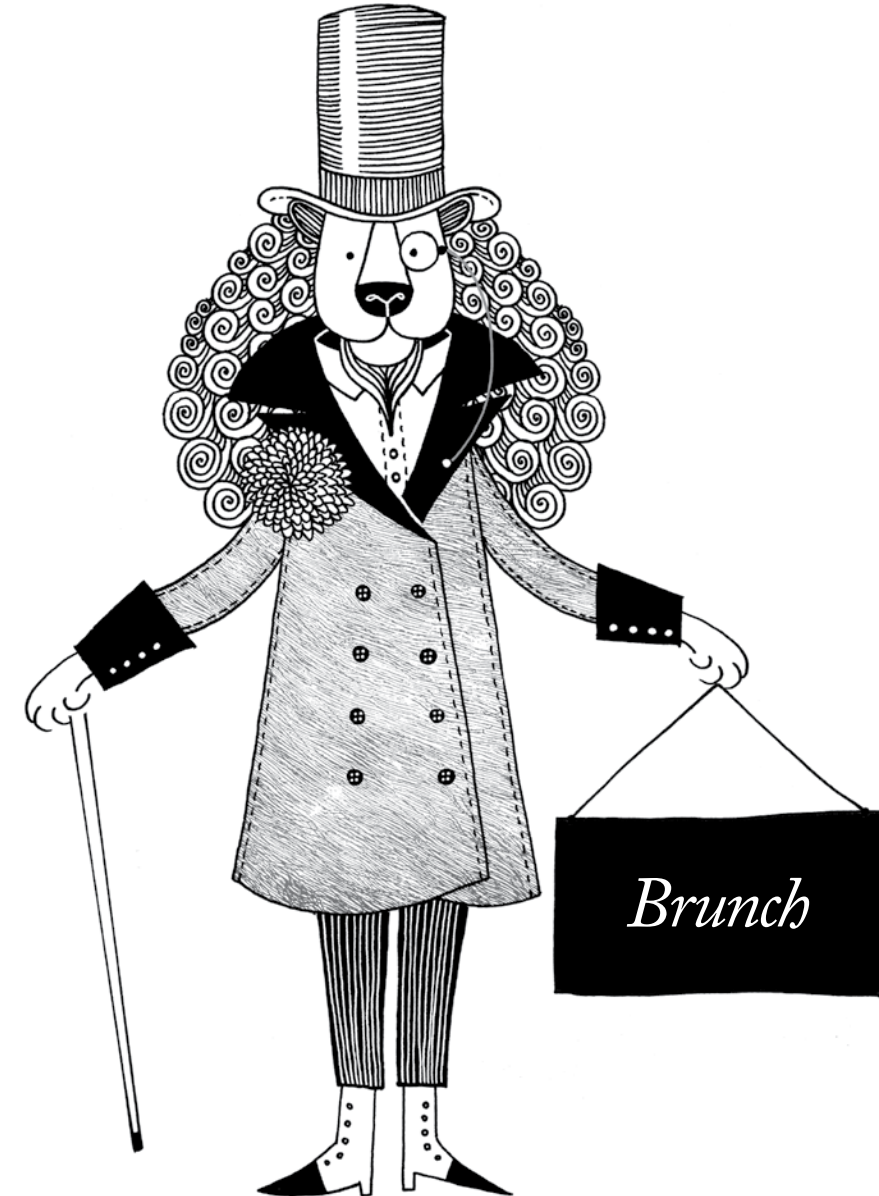
- Rosé of Pinot Noir**, Lulumi 2023 (Languedoc, France) 14/70

### 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**, Vigneros 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  
**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  
**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



## Specialty Sodas

Ginger Beer **6**

Ribena Soda **6**

Fentimans Rose Lemonade **7**