

# The Dandelion

Lunch • Summer

## 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,  
savoury biscuits, quince paste,  
grape chutney, clover honey

### 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

#### **PINT OF PRAWNS** 16

poached prawns, spicy cocktail sauce,  
lemon mayonnaise

#### **SMOKED SALMON AND TROUT PÂTÉ** 16

lemon vinaigrette, toasted pumpnickel

#### **STEELHEAD TROUT CRUDO\*** 18

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



## MAINS

### Sandwiches

#### **GRILLED CHICKEN SANDWICH** 16

raisin walnut bread, sage mayo,  
tomato compote, avocado

#### **WARM ROAST BEEF SANDWICH\*** 20

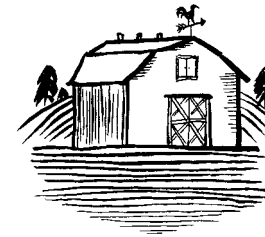
watercress salad, horseradish mayonnaise,  
beef gravy, sourdough bread

#### **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

### 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**  
**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**

