

The Dandelion

Brunch • Autumn

STARTERS

Snacks

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 8

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 14

farmhouse egg, dill pickles, pickled onion, parmesan

Fish & Shellfish

NEW ENGLAND OYSTERS 20

cucumber mignonette

SMOKED SALMON AND TROUT PÂTÉ 16

lemon vinaigrette, toasted pumpernickel

BEETROOT-CURED SALMON 14

horseradish cream, chopped shallots, capers, herbs, beetroot dressing

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* 21.5

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

FISH & CHIPS 25

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 20

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



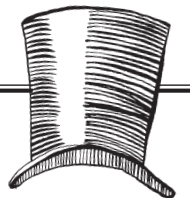
Traditional Roast

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

SUNDAY BEEF* 33/66

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.

Cocktails

- Jungle Lion** – cazadores blanco tequila, aperol, st. germain, pineapple, lime **13/46**
Admiral Boom – knob creek rye, house made vermouth, kumquat **16**
Big Ben* – bulleit bourbon, thyme, lemon, egg white **14**
Basil Punnet – tito's vodka, strawberries, basil, honey **13/46**
Pimm's Deluxe – beefeater gin, pimm's #1, lemon, muddled cucumber **14**
Rose Mimosa – sparkling wine, rose water, raspberry **12/44**
Pirates of Penzance – gosling's rum, vecchio amaro, passion fruit, lime **15**
Irish High Kings – tullamore D.E.W., la colombe coffee, baileys irish whipped cream **14**

Wines by the Glass

SPARKLING

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

ROSÉ

- | | |
|---|-------|
| Rosé of Pinot Noir , Lulumi 2021 (Languedoc, France) | 14/70 |
|---|-------|

WHITE

- | | |
|--|-------|
| Pinot Grigio , Pighin, 2020 (Friuli, Italy) | 14/70 |
| Grauer Burgunder , Schloss Mühlhof "Boden FUNK", 2020 (Rheinessen, Germany) | 15/75 |
| Sauvignon Blanc , Dandelion Vineyards "Wishing Clock Of The Adelaide Hills", 2021 (South Australia) | 14/70 |
| Chardonnay , Domaine Creusserome Viré-Clessé, 2020 (Burgundy, France) | 16/80 |
| Riesling Trocken , R. Prüm "Solitär" 2020 (Rheinessen, Germany) | 15/75 |

RED

- | | |
|--|-------|
| Pinot Noir , Comtesse Marion 2020 (Languedoc, France) | 14/70 |
| Tempranillo , Azul y Garanza 2020 (Navarra, Spain) | 13/65 |
| Malbec , Durigutti, 2020 (Mendoza, Argentina) | 16/80 |
| Grenache , Saint Cosme "Little James' Basket Press" NV, (Rhône Valley, France) | 15/75 |
| Cabernet Sauvignon , Dandelion Vineyards Pride of Fleurieu 2020 (South Australia) | 16/80 |



Specialty Sodas

Ginger Beer **6**

Ribena Soda **6**

Fentimans Rose Lemonade **7**