

The Dandelion

Brunch • Spring

Cereals, Breads & Fruit

SCONES & JAM 6/10
two or four scones

PINK GRAPEFRUIT 4.5
burnt sugar, mint, honey

FRESH MARKET FRUIT 7

HOUSE MADE GRANOLA 8
with milk

PORRIDGE & STEWED FRUITS 6
mccan's oats, masala chai prunes
and cherries, pistachio

**TOASTED BAGEL & CATSKILLS
SMOKED SALMON** 16
sliced tomato, cucumber, capers,
red onions, cream cheese

BANOFFEE YOGHURT PARFAIT 8.5
cinnamon pecan granola

Tea

TWININGS 4
Traditional Afternoon

TEAPIGS 4/7
served loose, 2 or 4 cups

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



Starters

MARKET OYSTERS* 17
cucumber mignonette

CARROT SOUP 11
vadouvan yogurt, almonds, coconut,
golden raisins

HOUSE MADE RICOTTA 13
extra virgin olive oil, dried herbs,
toasted sourdough

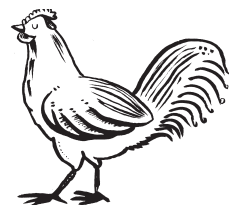
GIN CURED SALMON TOASTIE 18
pumpernickel, lime crème fraîche,
green olive, dill, roe

BUTTER LETTUCE SALAD 12
honey crisp apples, pomegranate seeds,
spiced walnuts, tuxford & tebbutt stilton,
honey vinaigrette

SMOKED SALMON AND TROUT PÂTÉ 13
lemon vinaigrette, toasted pumpernickel

CHICKEN & DUCK LIVER PARFAIT* 15
grape chutney, cornichons,
brioche toast

ENGLISH STYLE CHEESE BOARD 18
a selection of three english style cheeses,
savoury biscuits, quince paste,
grape chutney, honey



Brekkie all eggs are free range & farm raised

BENEDICT* 15
canadian bacon, hollandaise sauce,
toasted english muffin

ROYALE* 16
smoked salmon, hollandaise sauce,
toasted english muffin

SMOKED CHEDDAR & SPINACH OMELET 12

AGED CHEDDAR & HAM OMELET 13
field mushrooms

EGG SANDWICH WITH CHEDDAR CHEESE* 10
fried egg, choice of bacon or sausage,
on a toasted english muffin

POACHED EGGS WITH BUBBLE & SQUEAK* 14
hollandaise and homemade steak sauce

ENGLISH BREAKFAST* 16.5
two eggs any style, cumberland sausage,
black pudding, tomato, mushroom,
smoked bacon, fried bread, baked beans

BRIOCHE FRENCH TOAST 13.5
vanilla crème chantilly, maple syrup

MALTED SCOTCH PANCAKES 11.5
maple apples, cinnamon cream, golden syrup

Sides 6

TRIPLE COOKED CHIPS

APPLEWOOD SMOKED BACON

CUMBERLAND SAUSAGE

BAGEL WITH CREAM CHEESE & JAM

BUBBLE AND SQUEAK

ROASTED TOMATO

GRILLED PORTOBELLO MUSHROOM

Savouries

HOUSE BLEND AGED BEEF BURGER* 18
vermont sharp cheddar, brooklyn brine pickles,
applewood smoked bacon, churchill sauce

GRILLED CHICKEN SANDWICH 14.5
raisin walnut bread, sage mayo,
avocado

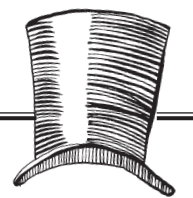
WARM ROAST BEEF SANDWICH* 15.5
watercress salad, horseradish mayonnaise,
beef gravy, sourdough bread

GRILLED PAILLARD CHICKEN SALAD 16.5
crispy lettuce, chopped vegetables,
lemon chive dressing

BEER BATTERED FISH & CHIPS 21
line caught cod, tartar sauce,
triple cooked chips

MACARONI & CHEESE 14
braised ham hock,
quickest english cheddar

LAMB SHEPHERD'S PIE 18.5
mashed potatoes, cheddar cheese,
root vegetables



Traditional Roast

Available on Sundays & Bank Holidays
after 1 p.m.

ROAST SIRLOIN OF BEEF* 32/64

For 1 or 2
yorkshire pudding, watercress, roast
potatoes, vegetable of the day, horseradish
sauce, beef gravy

Cocktails

SEASONAL BEVVIES

- Shakespeare's Sister** – Tullamore D.E.W., Lillet, Bombardier syrup, lemon juice **12**
The Queen's Attire – Bombay, Aperol, rhubarb gastrique **13**
Iffy to Spiffy – Faber Gin, apple cider vinegar, honey, ginger, cayenne, cinnamon **12**
King Henry's Kick – Cazadores Blanco, Mezcal, orgeat, ginger, lime **13**
The Redcoat – Parce Rum, sweet vermouth, blood orange, spiced cranberry **12**
Big Ben* – Old Overholt rye, thyme, lemon, egg white **13**
Spring Beer Flip* – Beefeater Gin, chocolate bitters, orange marmalade, egg, Troegs Pilsner **12**
Olde York Sour – Maker's Mark, Crème Yvette, lime, malbec **14**
Scottish Nectar – Glenmorangie Nectar D'Or, St Germain, Drambuie, meyer lemon **22**



DANDELION CLASSICS

- Basil Punnet** – Faber vodka, strawberries, basil, honey **13**
Pimm's Deluxe – Hendricks gin, Pimm's #1, lemon, muddled cucumber **14**
Pimm's Cup – Pimm's #1, fresh cucumber, orange, lemon, strawberry **11/44**
Dark & Stormy – Gosling's dark rum, ginger, lime, ginger ale **11/44**
Rose Mimosa – sparkling wine, rose water, raspberry **12**

Wines by the Glass

SPARKLING

- | | |
|---|--------|
| Prosecco Extra Dry NV Avissi (Veneto, Italy) | 11/50 |
| Sparkling Rosé NV Chandon (Napa Valley, California) | 13/65 |
| Champagne Veuve Clicquot NV (Champagne, France) | 18/100 |

ROSÉ

- | | |
|---|-------|
| Hess Shirttail Ranches Rose 2017 (California) | 12/55 |
| Vinho Verde Rose Escudo Real 2016 (Vinho Verde, Portugal) | 11/50 |

WHITE

- | | |
|--|-------|
| Sauvignon Blanc Nobilo 2017 (Marlborough, New Zealand) | 12/55 |
| Pinot Grigio Quadri 2016 (Veneto, Italy) | 10/45 |
| Grüner Veltliner Huber Hugo 2016 (Austria) | 12/55 |
| Chardonnay Joliesse Vineyards 2016 (California) | 12/55 |
| Riesling Jakob Schneider 2017 (Nahe, Germany) | 10/55 |

RED

- | | |
|--|-------|
| Pinot Noir 10 Span 2014 (Santa Barbara, California) | 12/55 |
| Malbec Bodini 2017 (Argentina) | 11/50 |
| Cabernet Sauvignon Penfolds Bin 9 2016 (South Australia) | 12/55 |
| Zinfandel Grayson Cellars 2015 (Napa Valley, California) | 13/65 |
| Claret Newton 2016 (Sonoma County, California) | 14/65 |



Specialty Sodas

- | | |
|-----------------------------------|-----------------------------------|
| Fentimans Rose Lemonade 6 | Ribena Soda 4 |
| Fentimans Ginger Beer 6 | Fever-Tree Tonic Flavors 4 |
| Elderflower Rhubarb Soda 6 | |