

The Dandelion

Dinner • Spring

STARTERS

Snacks

DEVILED EGGS 8

curry, paprika, cayenne pepper

MARINATED BAR OLIVES 5

herbs, spices, olive oil, balsamic vinegar

WELSH RAREBIT 6.5

whole grain mustard & cheddar
on buttermilk toast

PICKLED BEETROOT JAR 10.5

olive tapenade, goat cheese, baguette

SMOKED SALMON & TROUT

KEDGEREE CAKES 8.5

minted yogurt sauce

HOUSE MADE RICOTTA 13

extra virgin olive oil, dried herbs,
toasted sourdough

ENGLISH STYLE CHEESE BOARD 18

a selection of three english style cheeses,
savory biscuits, quince paste,
grape chutney, honey

Charcuterie & Meat

CHICKEN & DUCK LIVER PARFAIT* 15

grape chutney, cornichons, brioche toast

BACON WRAPPED PORK TERRINE* 14

cornichons & whole grain mustard

BEEF TARTARE* 16.5

watercress salad, roasted shallot vinaigrette,
truffle dressing, sourdough toast

Soups & Salads

CARROT SOUP 11

vadouvan yogurt, almonds, coconut,
golden raisins

DANDELION SALAD 11

mixed greens & dandelion leaves,
cucumber, avocado, lemon vinaigrette

CHOPPED KALE & BABY GEM SALAD 13

caesar dressing, sourdough croutons,
kale chips, savory granola

BUTTER LETTUCE SALAD 12

honey crisp apples, pomegranate seeds,
spiced walnuts, tuxford & tebbutt stilton,
honey vinaigrette

Fish & Shellfish

MARKET OYSTERS* 17

cucumber mignonette

PINT OF PRAWNS 15

poached prawns, spicy cocktail sauce,
lemon mayonnaise

"GIN" CURED SALMON 18

pumpernickel, lime crème fraîche,
green olive, dill, roe

SMOKED SALMON AND TROUT PÂTÉ 13

lemon vinaigrette, toasted pumpernickel



From the Farm

TANDOORI CHICKEN 24

coconut basmati rice, almond, pistachio,
cucumber cilantro yogurt

CRISPY HAMPSHIRE PORK BELLY 24

braised lentils, bacon, onion cream

STEAK & CHIPS* 25

pan roasted beef tender, watercress salad,
triple cooked chips, steak butter

RABBIT PIE 23

oyster mushrooms, cipollini onions, smoked
bacon, grain mustard & white wine

HOUSE BLEND AGED BEEF BURGER* 18

vermont sharp cheddar, brooklyn brine pickles,
applewood smoked bacon, churchill sauce

Pasta & Risotto

LEMON BARLEY RISOTTO 16.5

broccoli rabe, lightly smoked grana padano

MACARONI & CHEESE 14

braised ham hock, quickes english cheddar

SMOKED & POACHED SALMON

PAPPARDELLE* 22

herb cream sauce

Sides 6

Triple Cooked Chips

Mashed Potatoes

Cheesy Cauliflower

Smoked Sweet Potatoes

with Citrus Herb Aioli

Roasted Tricolor Vadouvan Carrots

with Labneh

MAINS

From the Sea

PAN SEARED NORWEGIAN SALMON* 26

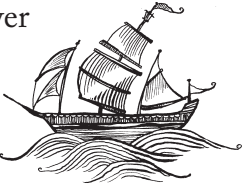
tomato curry chickpea stew, dukkah
crusted salmon, lime roasted cauliflower

BRANZINO 28

eggplant purée, fennel and roasted
tomato salad, herbed farro, caper salt

CIDER STEAMED MUSSELS 19

béarnaise butter, garlic baguette



Classics

LAMB SHEPHERD'S PIE 18.5

mashed potatoes, cheddar cheese,
root vegetables

BANGERS & MASH 18

cumberland sausages, mashed potatoes,
onion gravy

BEER BATTERED FISH & CHIPS 21

line caught cod, tartar sauce,
triple cooked chips

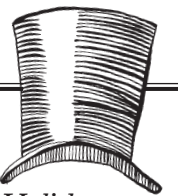
Traditional Roast

Available on Sundays & Bank Holidays

SUNDAY 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**
 Fentimans Ginger Beer **6**
 Elderflower Rhubarb Soda **6**

Ribena Soda **4**
 Fever-Tree Tonic Flavors **4**