

# 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,  
savoury 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

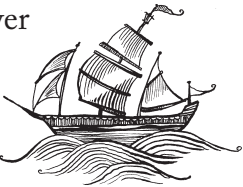
tomato curry chickpea stew, dukkah  
crusted salmon, lime roasted cauliflower

#### 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

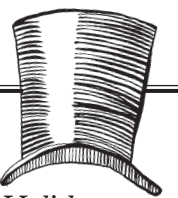
mashed potatoes, cheddar cheese,  
root vegetables

#### 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

*In traditional English fashion, we use beef fat for frying.*

## 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**