

# The Dandelion

Lunch · Spring

## STARTERS

### Snacks

**DEVILED EGGS** 8

**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

**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

**CHOPPED KALE & BABY GEM SALAD** 13  
caesar dressing, sourdough croutons,  
kale chips, savory granola

**DANDELION SALAD** 11  
mixed greens & dandelion leaves,  
cucumber, avocado, lemon vinaigrette

**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



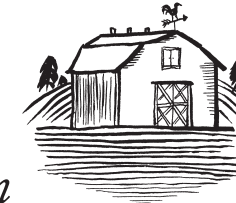
### Sandwiches

**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

**DANDELION TURKEY CLUB SANDWICH** 14  
garlic mayonnaise, Nueske bacon,  
vine-ripened tomato, avocado, fried egg

**CRISPY SKATE SANDWICH** 16  
breaded skate, tartar sauce, gem lettuce,  
toasted ciabatta



### From the Farm

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

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

**RABBIT PIE** 23  
oyster mushrooms, cipollini onions,  
smoked bacon, grain mustard, white wine

### Sides

Triple Cooked Chips  
Mashed Potatoes  
Cheesy Cauliflower  
Smoked Sweet Potatoes  
*with Citrus Herb Aioli*  
Roasted Tricolor Vadouvan Carrots  
*with Labneh*

## MAINS

### From the Sea

**GRILLED SALMON\*** 19  
lemon parsley butter,  
watercress salad, lemon vinaigrette

**CIDER STEAMED MUSSELS** 19  
béarnaise butter, garlic baguette

### Pasta & Risotto

**LEMON BARLEY RISOTTO** 16.5  
broccoli rabe, lightly smoked grana padano

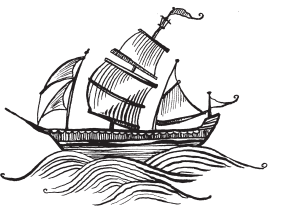
**MACARONI & CHEESE** 14  
braised ham hock, quickes english  
cheddar

### 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



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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

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|---|-------|
| Hess Shirtail 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 <b>6</b>  | Ribena Soda <b>4</b>              |
| Fentimans Ginger Beer <b>6</b>    | Fever-Tree Tonic Flavors <b>4</b> |
| Elderflower Rhubarb Soda <b>6</b> |                                   |