

# The Dandelion

Dinner • Winter

## 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, pickled raisins, toasted  
coconut, almonds

#### 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

onion cream, braised lentils, bacon

#### 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, quicques 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

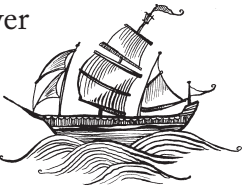
tomato curry chickpea stew, dukkah  
crusted salmon, lime roasted cauliflower

#### 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

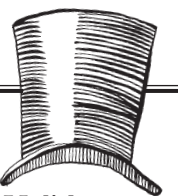
### Traditional Roast

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.*

# *The Dandelion*

*Winter*

## *Draughts & Casks*

AVAILABLE IN HALF PINTS (10oz.) & IMPERIAL PINTS (20oz.)

### CASKS

Casks have filled the cellars of Britain's public houses for centuries. Beer fermented and stored in this traditional way, pulled to your glass with a hand pump, is less fizzy than American draft beer and best sipped at our cellar's natural temperature.

"ASK ABOUT OUR ROTATING SELECTION OF CASK ALES!"

**Cask Flights** – Try a 5oz. sampling of all 3 of our Cask Ales **9**

### DRAUGHTS

**Sly Fox Pikeland Pils** – German-Style Pilsner, 4.9%, Phoenixville, PA, **4.5/8**

**Wells Bombardier** – English Bitter, 5.2%, Bedford, England **4.5/8**

**Yards** – IPA, 7.0%, Philadelphia, PA **4.5/8**

**Wyndridge** – Cider, 5.5%, Dallastown, PA **4.5/8**

**Youngs Double Chocolate Stout (NITRO)** – Creamy Milk Stout, 5.2%, Bedford, England **4.5/8**

**Troegs DreamWeaver** – German-Style Hefeweizen, 4.8%, Hershey, PA **4.5/8**

