

## Cocktails

- Jungle Lion** – cazadores blanco tequila, aperol, st. germain, pineapple, lime **13/46**
- Admiral Boom** – knob creek rye, house made vermouth, kumquat **16**
- Big Ben\*** – bulleit bourbon, thyme, lemon, egg white **14**
- Basil Punnet** – tito's vodka, strawberries, basil, honey **13/46**
- Pimm's Deluxe** – beefeater gin, pimm's #1, lemon, muddled cucumber **14**
- Rose Mimosa** – sparkling wine, rose water, raspberry **12/44**
- Pirates of Penzance** – gosling's rum, vecchio amaro, passion fruit, lime **15**
- Irish High Kings** – tullamore D.E.W., la colombe coffee, baileys irish whipped cream **14**



## Wines by the Glass

### SPARKLING

- Prosecco**, Bisol Jeio Brut, NV (Veneto, Italy) 14/70
- Cava Brut Rosé**, Conquilla, NV (Catalonia, Spain) 14/70
- Champagne**, Veuve Clicquot, Yellow Label Brut, NV (Champagne, France) 62/120

### ROSÉ

- Rosé of Pinot Noir**, Lulumi 2021 (Languedoc, France) 14/70

### WHITE

- Pinot Grigio**, Pighin, 2020 (Friuli, Italy) 14/70
- Grauer Burgunder**, Schloss Mühlentof "Boden FUNK", 2020 (Rheinhessen, Germany) 15/75
- Sauvignon Blanc**, Dandelion Vineyards "Wishing Clock Of The Adelaide Hills", 2021 (South Australia) 14/70
- Chardonnay**, Domaine Creusserome Viré-Clessé, 2020 (Burgundy, France) 16/80
- Riesling Trocken**, R. Prüm "Solitär" 2020 (Rheinhessen, Germany) 15/75

### RED

- Pinot Noir**, Comtesse Marion 2020 (Languedoc, France) 14/70
- Tempranillo**, Azul y Garanza 2020 (Navarra, Spain) 13/65
- Malbec**, Durigutti, 2020 (Mendoza, Argentina) 16/80
- Grenache**, Saint Cosme "Little James' Basket Press" NV, (Rhône Valley, France) 15/75
- Cabernet Sauvignon**, Dandelion Vineyards Pride of Fleurieu 2020 (South Australia) 16/80



## Afternoon Tea

Summer

Mon-Fri 3pm – 5pm

*"You can never get a cup of tea large enough or  
a book long enough to suit me."*

~ C.S. Lewis



## Specialty Sodas

Ginger Beer **6**

Ribena Soda **6**

Fentimans Rose Lemonade **7**

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\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 09/09/22

## Tea Tiers

All Tiers are recommended for 2 guests.  
Add a Glass of House Champagne or a Rose Mimosa \$8

### "Down the Rabbit Hole"

2 TIERS OF PETITE SANDWICHES

\$30



### "A Royal Occasion"

3 TIERS OF SANDWICHES & PASTRIES, WITH A 4 CUP POT OF TEA

\$50

### "Who Stole the Tarts"

2 TIERS OF HOUSEMADE PASTRIES & TARTS

\$20

## Tea Pots

### "The Queen's Croquet Ground"

TEAPIGS \$4/\$7



#### English Breakfast

full-bodied & smooth,  
with hints of sweet caramel & spice

#### Darjeeling Earl Grey

full-bodied & robust,  
with a subtle muscatel taste

#### Chamomile Tea

decaffeinated herbal tea, grounded & earthy,  
with hints of apple & floral sweetness

#### Chai Tea

rich, malty assam black tea with  
cardamom, cinnamon, ginger & vanilla

#### Green Tea with Mint

refreshing blend of chinese gunpowder  
green tea & moroccan spearmint

#### Honeybush and Rooibos

a scrumptious decaffeinated blend that is  
earthy and slightly sweet with  
nutty overtones

## Snacks

#### NEW ENGLAND OYSTERS 20

cucumber mignonette

#### PINT OF PRAWNS 16

poached prawns, spicy cocktail sauce,  
lemon mayonnaise

#### WELSH RAREBIT 8.5

whole grain mustard & cheddar  
on buttermilk toast

#### DEVILED EGGS 10.5

madras curry, mustard

#### MARINATED BAR OLIVES 8

herbs, spices, olive oil,  
balsamic vinegar

#### HOUSE MADE RICOTTA 14

dried herbs, toasted sourdough

#### PICKLED BEETROOT JAR 12

olive tapenade, goat cheese, baguette

#### CHILLED YELLOW TOMATO SOUP 12

basil, pine nuts, olives, heirloom cherry tomatoes

#### DANDELION SALAD 13

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

#### BABY GEM CAESAR SALAD 14

farmhouse egg, dill pickles,  
pickled onion, parmesan

#### SMOKED SALMON AND TROUT PÂTÉ 16

lemon vinaigrette, toasted pumpernickel

#### BEETROOT-CURED SALMON 14

horseradish cream, chopped shallots, capers,  
herbs, beetroot dressing

#### CHICKEN & DUCK LIVER PARFAIT\* 16

grape chutney, cornichons, brioche toast

#### BEEF TARTARE\* 18

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

#### CHEESE BOARD 20

three english style selections, savoury biscuits,  
quince paste, grape chutney, clover honey

## Classics

#### FISH & CHIPS 25

ale battered line-caught cod,  
triple-cooked chips, tartar sauce

#### MACARONI & CHEESE 16

braised ham hock,  
quickest english cheddar

#### THE DANDY BURGER\* 21.5

dry-aged 8 oz. burger, churchill sauce,  
vermont sharp cheddar, smoked bacon, pickles

#### LAMB SHEPARD'S PIE 20

ground lamb, potato mash, cheddar cheese,  
root vegetables

#### BANGERS & MASH\* 20

cumberland sausages, mashed potatoes, onion gravy