

The Dandelion

Dinner • Winter 2010

STARTERS

Snacks

DEVILED EGGS 3

WELSH RAREBIT 4

PICKLED BEETROOT JAR 9
olive tapenade, goats' cheese,
sourdough toast

SMOKED SALMON & TROUT PATÉ 8
with brioche toast

CRABBY FISH CAKES 5
lemon-garlic mayonnaise,
tomato-apple ketchup

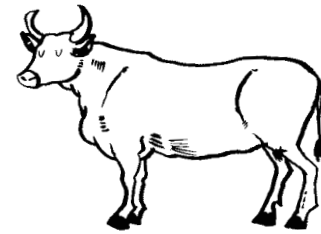
BRITISH CHEESE BOARD 19
a selection of three British cheeses,
savory biscuits, quince paste, fresh
and dried fruit

Soups & Salads

WINTER ROOT VEGETABLE SOUP 8
local cheddar, buttermilk
bread croutons

BUTTER LETTUCE SALAD 9
Honey Crisp apples, pomegranate seeds,
spiced walnuts, Tuxford and Tebbut stilton,
honey vinaigrette

ESCAROLE & BABY GEM SALAD 10
celery, parsley, garlic-anchovy croutons, spicy
anchovy-parmesan dressing



Charcuterie & Meat

CHICKEN & DUCK LIVER PARFAIT 10
grape chutney, cornichons,
brioche toast

BERKSHIRE PORK PÂTÉ 10
celeriac remoulade, shallot-pear chutney,
wheat toast

PAN-FRIED FOIE GRAS & DUCK EGG 14
crispy bacon, balsamic-shallot jus

Fish & Shellfish

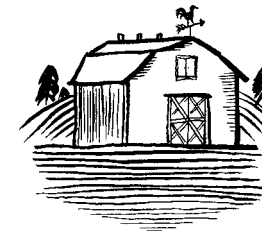
OYSTERS OF THE DAY MP
with shallot mignonette sauce

GRILLED MACKEREL 15
baby spinach, soft boiled free-range egg,
sherry wine bacon vinaigrette

BEETROOT-CURED SALMON 12
horseradish cream, chopped shallots,
capers, herbs, beetroot dressing

Consuming raw or undercooked eggs, beef, lamb, milk products,
pork, poultry, seafood or shellfish may increase your chances of
foodborne illness.

20% gratuity will be added to parties of six or more



From the Farm

ROAST CHICKEN BREAST 16
bubble and squeak, honey roasted
carrots, chicken thyme sauce

SLOW ROAST PORK BELLY 14
grain mustard mash, green lentils,
cider vinegar glaze

28-DAY AGED GRILLED NY STRIP 29
Béarnaise and steak sauce, watercress
salad

RABBIT PIE 19
cipollini onions, oyster mushrooms,
smoked bacon, grain mustard

HOUSE BLEND BURGER 13
smoked local cheddar, sweet pepper relish,
tomato-apple ketchup, whole wheat brioche
bun, and triple cooked chips

Pasta

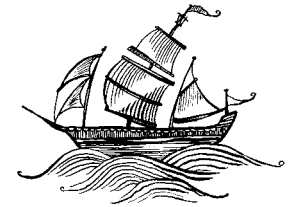
DUCK BOLOGNESE 16
fresh pappardelle, fried duck egg

MACARONI & CHEESE 9
braised ham hock, Quickie's English
cheddar

Sides

Triple Cooked Chips
Mashed Potatoes
Cheesy Cauliflower
Honey Roasted Parsnips with Lemon
Balsamic Roasted Carrots

MAINS



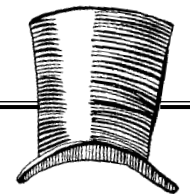
From the Sea

FLUKE MEUNIÈRE 22
with poached free-range egg

Classics

BEEF COTTAGE PIE 14
mashed potatoes, cheddar cheese

BEER BATTERED FISH & CHIPS 21
line caught Chatham cod,
tartar sauce, and triple cooked chips



Traditional Roasts

Available on Sundays & Bank Holidays

ROAST RIB OF BEEF 30/60
For 1 or 2

Yorkshire pudding, watercress, roast potatoes,
vegetable of the day, horseradish sauce, beef
gravy

FREE-RANGE ORGANIC CHICKEN 18/36/54/72
For 1, 2, 3 or 4

bacon rolls, roast potatoes, vegetable of the
day, bread sauce, gravy