

# The Dandelion

Lunch · Spring 2013

## STARTERS

### Snacks

**DEVILED EGGS** 6

**WELSH RAREBIT** 4.25

whole grain mustard & cheddar  
on buttermilk toast

**PICKLED BEETROOT JAR** 9.5

olive tapenade, goat cheese, baguette

**RABBIT RILLETTE** 15.5

grain mustard, tarragon, sourdough toast,  
apricot puree

**CURRIED CRAB, COD & CHILI CAKES** 7.5

green jalapeño & malt vinegar mayonnaise

**HOUSE-MADE RICOTTA** 10.25

extra virgin olive oil, dried herbs,  
toasted sourdough

**BRITISH CHEESE BOARD** 18

a selection of three british cheeses,  
savory biscuits, quince paste,  
grape chutney, honeycomb

### Charcuterie

**CHICKEN & DUCK LIVER PARFAIT** 13

grape chutney, cornichons,  
brioche toast

**TERRINE OF GUINEA HEN, HAM HOCK,  
& FOIE GRAS** 15

pickled mushrooms, roasted shallot  
vinaigrette, toasted brioche

**BEEF TARTARE** 15.5

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

### Soups & Salads

**SPRING PEA SOUP** 9

fresh peas, mint, and parmesan cream

**CRISP BABY GEM CAESAR SALAD** 12.25

farmhouse egg, dill pickles, pickled onions,  
spicy anchovy & parmesan dressing

**SMOKED TROUT & BABY  
BEETROOT SALAD** 12.50

celeriac remoulade, lemon horseradish  
and black pepper vinaigrette

**DANDELION SALAD** 9.5

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

**BUTTER LETTUCE SALAD** 11

honey crisp apples, pomegranate seeds,  
spiced walnuts, tuxford & tebbutt stilton,  
honey vinaigrette

### Fish & Shellfish

**OYSTERS OF THE DAY** MP

pickled beetroot, horseradish mignonette

**PINT OF PRAWNS** 15

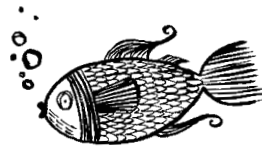
lemon mayonnaise, cocktail sauce

**BEETROOT CURED SALMON** 13.5

avocado purée, orange crab salad,  
pickled carrots, breakfast radish

**DRESSED JONAH CRAB** 16.5

lemon-chervil mayonnaise, cocktail sauce



### Sandwiches

**QUEEN VICTORIA'S CHICKEN  
CORONATION SANDWICH** 12.5

tandoori curry mayonnaise, cucumber  
cilantro yoghurt, watercress apple salad

**WARM ROAST BEEF** 13.5

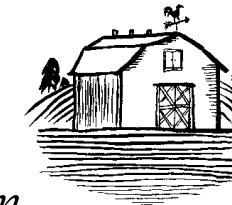
watercress salad, horseradish mayonnaise,  
beef gravy, sourdough bread

**DANDELION TURKEY CLUB SANDWICH** 12.5

garlic mayonnaise, Nueske bacon,  
vine-ripened tomato, avocado, fried egg

**CRISPY FLOUNDER** 16

breaded flounder, tartar sauce, gem lettuce,  
toasted ciabatta



### From the Farm

**HOUSE BLEND AGED BEEF BURGER** 16.5

vermont sharp cheddar, brooklyn brine  
pickles, apple smoked bacon, churchill  
sauce

**GRILLED PAILLARD OF CHICKEN SALAD** 15

crispy lettuce, chopped vegetables,  
lemon-chive dressing

**PEPPERED BEEF SALAD** 18.25

beef tender, marinated red onions, portobello  
mushrooms, bacon, stilton, soft boiled egg,  
sourdough croutons, port shallot vinaigrette

**RABBIT PIE** 22

oyster mushrooms, cipollini onions, smoked  
bacon, grain mustard, white wine

### Sides 5

Triple Cooked Chips

Mashed Potatoes

Buttered Baby Leaf Spinach

Charred Asparagus Parmesan Dressing

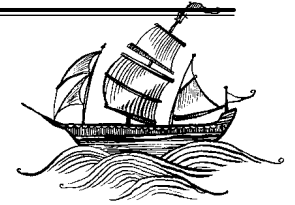
Black Pepper Roasted Colour Cauliflower

Sugar Snap, English Peas and Onions,

Fresh Mint

## MAINS

### From the Sea



**GRILLED FILLET OF  
SCOTTISH SALMON** 19

lemon-parsley butter, watercress salad

**PRINCE EDWARD ISLAND MUSSELS** 18

roasted red pepper, tomato, white wine,  
cilantro

### Pasta & Risotto

**ZUCCHINI & WATERCRESS RISOTTO** 12

lemon and basil

**MACARONI & CHEESE** 12

braised ham hock, quickes english  
cheddar

### Classics

**LAMB SHEPHERD'S PIE** 17.5

mashed potatoes, cheddar cheese,  
read root vegetables

**BANGERS & MASH** 15.5

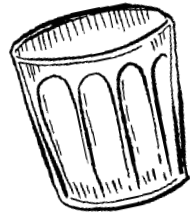
cumberland sausages, mashed potatoes,  
onion gravy

**BEER-BATTERED FISH & CHIPS** 19.75

line-caught chatham cod,  
tartar sauce, triple cooked chips

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.

06/10/13



## Beer

### CASKS *prices vary* – AVAILABLE IN HALF PINTS (10 OZ.) & IMPERIAL PINTS (20 OZ.)

Casks have filled the cellars of England'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. Our casks rotate regularly, often more than once a week.

**Cask Flights** – Try a 5oz. sampling of all 3 of our Cask Ales **8**

### DRAUGHTS – AVAILABLE IN HALF PINTS (10 OZ.) & IMPERIAL PINTS (20 OZ.)

**Prima Pils** – German Pilsner, 5.3%, Victory Brewing Co, PA **3/6**

**Bombardier** – English Bitter, 5.2%, Wells & Young's, UK **3.75/7.5**

**Yards IPA** – English IPA, 7.5%, Yards Brewing, PA **3/6**

**Stoudts Seasonal** – Ask your server for details **3/6**

**Double Chocolate Stout (Nitro)** – Milk/Sweet Stout, 5.2%, Wells & Young's, UK **3.75/7.5**

**Rotating Snifter** – Ask your server for details & pricing

### BOTTLES

**Ommegang Hennepin** – Farmhouse Saison, 7.7%, Brewery Ommegang, NY **8**

**Weihenstephaner** – Hefeweizen, 5.4%, Bayerische Staatsbrauerei, Germany **9 (16oz.)**

**Wee Heavy** – Scottish Wee Heavy, 6.5%, Belhaven Brewery, UK **11**

**Merry Monks** – Tripel, 9.3%, Weyerbacher Brewery, PA **7**

**Bell's Oberon Ale** – American Pale Wheat Ale, 5.8%, Bell's Brewery, MI **6**

**Founders All Day IPA** – American IPA, 4.70%, Founders Brewing Company, MI **6**

**Duchesse De Bourgogne** – Flanders Red Ale, 6.00%, Brouwerij Verhaeghe, Belgian **9**

**Nut Brown Ale** – English Brown Ale, 5.0%, Samuel Smith Old Brewery, UK **7**

**Brooklyn Lager** – American Red Lager, 5.20%, Brooklyn Brewery, NY **6**

**Fish Tale Organic IPA** – American IPA, 6.5%, Fish Brewing Co, WA **7**

**Stone IPA** – American IPA, 6.9%, Stone Brewing Co., CA **8**

**Twisted Thistle IPA** – English IPA, 5.3%, Belhaven Brewery, UK **12 (16.9oz.)**

**Southern Tier Live** – American Pale Ale 5.5%, Southern Tier Brewing Company, New York **6**

**London Porter** – English Porter, 5.4%, Fuller Smith & Turner, UK **7**

**2007 Prize Old Ale** – Vintage Old Ale, 9.0%, George Gale & Co, UK **14 (16.9oz.)**

**Landlord Pale Ale** – English Pale Ale, 4.3%, Timothy Taylor, UK **10 (16.9oz.)**

**Victory Helios** – Farmhouse Ale, 7.50%, Victory Brewing Company, PA **11 (22oz.)**

**Miller Lite** – Light Lager, 4.2%, Miller Brewing Co, WI **4**

**Estrella Damm Daura** – Euro Pale Lager, 5.4%, Damm S. A., Spain **8 (Gluten-free)**

### CANS

**Phoenix Pale Ale** – American Pale Ale, 5.25%, Sly Fox Brewing Co, PA **5**

**Sweet Action** – Cream Ale, 5.2%, Sixpoint, NY **6 (16oz.)**

**Narragansett Lager** – American Adjunct Lager, 5.1%, Narragansett Brewing Co, RI **4 (16oz.)**

**Boddington's Pub** – English Pale Ale, 4.7%, Boddington's, UK **7**

**Righteous Rye** – Rye Beer, 7.2%, Sixpoint, NY **6 (16oz.)**

**Back in Black** – Black IPA, 6.8%, 21st Amendment Brewery, CA **5**

**Guinness Pub** – Irish Dry Stout, 4.2%, Guinness Ltd, Ireland **7**

**Royal Weisse** – Hefeweizen, 5.4%, Sly Fox Brewing Co, PA **5**

**St. Feuillien Saison** – Farmhouse Ale, 6.5%, Brasserie St. Feuillien, Belgian **8**

### CIDERS

**Magner's Cider** – Pear Cider, 4.5%, Bulmer's, UK **7**

**Strongbow Can** – Dry Apple Cider, 5.0%, Bulmers, UK **7**

**Spire Dark & Dry** – Apple Cider, 5.0%, Spire Mountain Ciders, WA **11 (22oz.)**

**Sam Smith Organic Apple Cider** – Apple Cider, 5.0%, Samuel Smith Old Brewery, UK **15 (18.7oz.)**

### SPECIALTY SODAS

Luscombe Cranberry Crush **5.5**

Luscombe Sicilian Lemonade **5.5**

Luscombe Cool Ginger Beer **5.5**

Ribena Sodas **2.5**

Jin Ja Herbal Beverage **5.5**

Belvoir Elderflower Presse **5.5**

FeverTree Tonic **4**

Fentiman's Tonic **5**

Q Tonic **5**

## Cocktails

### BRAMBLE 12

Stoli vodka, muddled mint, blackberries and lemon

### SUMMER BEER FLIP 10

Bacardi rum, apricot marmalade, chocolate bitters, whole egg, Prima Pils, cinnamon

### SHIKARI 12

Jose Cuervo Silver, St. Germain, honey, lime, cayenne pepper

### SCOTCH HONEYSUCKLE 11

Dewar's scotch, dry vermouth, honey, lemon, rose water

### SANSOM STREET SODA 10

Smirnoff vodka, B & B, egg white, lemon juice

### NOSEY PARKER 12

Bulliet Rye, grapefruit, Campari, basil, Peychaud's

### PIMM'S DELUXE 10

Pimm's #1, Beefeater gin, lemon, muddled cucumber

## Pitchers

### PIMM'S CUP 10/39

Pimm's #1, fresh cucumber, orange, lemon, strawberry

### DARK & STORMY 10/39

Gosling's dark rum, ginger, lime, ginger ale

### WHITE SANGRIA 10/39

Pinot Grigio, DonQ Gold, strawberries, orange, hint of ginger



# The Dandelion

Dinner • Spring 2013

## STARTERS

### Snacks

**DEVILED EGGS** 6

curry, paprika, cayenne pepper

**MARINATED BAR OLIVES** 4

herbs, spices, olive oil, balsamic vinegar

**WELSH RAREBIT** 4.25

whole grain mustard & cheddar  
on buttermilk toast

**PICKLED BEETROOT JAR** 9.5

olive tapenade, goat cheese, baguette

**RABBIT RILLETTE** 15.5

grain mustard, tarragon, sourdough toast,  
apricot puree

**CURRIED CRAB, COD & CHILI CAKES** 7.5

green jalapeño, malt vinegar mayonnaise

**HOUSE-MADE RICOTTA** 10.25

extra virgin olive oil, dried herbs,  
toasted sourdough

**BRITISH CHEESE BOARD** 18

a selection of three British cheeses,  
savory biscuits, quince paste,  
grape chutney, honeycomb

### Charcuterie & Meat

**CHICKEN & DUCK LIVER PARFAIT** 13

grape chutney, cornichons,  
brioche toast

**TERRINE OF GUINEA HEN, HAM HOCK & FOIE GRAS** 15

pickled mushrooms, roasted shallot  
vinaigrette, toasted brioche

**BEEF TARTARE** 15.5

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

### Soups & Salads

**SPRING PEA SOUP** 9

fresh peas, mint, and parmesan cream

**ROASTED ASPARAGUS & DUCK EGG** 10

parmesan vinaigrette, warm black  
truffle dressing

**DANDELION SALAD** 9.5

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

**CRISP BABY GEM CAESAR SALAD** 12.25

farmhouse egg, dill pickles, pickled onions,  
spicy anchovy & parmesan dressing

**SMOKED TROUT AND BABY**

**BEETROOT SALAD** 12.50

celeriac remoulade, lemon horseradish  
and black pepper vinaigrette

**BUTTER LETTUCE SALAD** 10.5

honey crisp apples, pomegranate seeds,  
spiced walnuts, tuxford & tebbutt stilton,  
honey vinaigrette

### Fish & Shellfish

**OYSTERS OF THE DAY** MP

pickled beetroot and horseradish  
mignonette

**PINT OF PRAWNS** 15

lemon mayonnaise, cocktail sauce

**BEETROOT CURED SALMON** 13

avocado purée, orange crab salad,  
pickled carrots, breakfast radish

**DRESSED JONAH CRAB** 16.5

lemon-chervil mayonnaise, cocktail sauce

## MAINS

### From the Farm

**ROAST FREE RANGE CHICKEN** 21

ham and leek croquette, fried egg, spring  
leeks, sage mustard sauce

**CRISPY PORK BELLY** 24

crushed carrots, buttered cabbage, spring  
mushrooms, tarragon jus

**STEAK & CHIPS** 24

pan roasted beef tender, watercress salad,  
triple cooked chips, steak butter

**RABBIT PIE** 22

oyster mushrooms, cipollini onions, smoked  
bacon, grain mustard & white wine

**BRAISED CELERY GRATIN** 14

{vegetarian} parmesan béchamel,  
royal oyster mushrooms, pickled walnuts,  
honey crisp apples

**HOUSE BLEND AGED BEEF BURGER** 16.5

vermont sharp cheddar, brooklyn brine  
pickles, apple smoked bacon, churchill sauce

### Pasta & Risotto

**ZUCCHINI AND WATERCRESS RISOTTO** 12

lemon and basil

**MACARONI & CHEESE** 12

braised ham hock, quicques english cheddar

**SPICED LAMB BOLOGNESE** 19.5

orecchiette, roasted eggplant, tomato,  
zucchini, aged goat cheese

### Sides 5

Triple Cooked Chips

Mashed Potatoes

Buttered Baby Leaf Spinach

Charred Asparagus Parmesan Dressing

Black Pepper Roasted Colour Cauliflower

Sugar Snap, English Peas and Onions,

Fresh Mint

### From the Sea

**ROAST FILLET OF  
SCOTTISH SALMON** 24

toasted hazelnuts, golden raisins, roasted  
cauliflower

**BAKED TROUT** 22

celery root caponata, salsa verde

**PRINCE EDWARD ISLAND MUSSELS** 18

roasted red pepper, tomato, white wine,  
cilantro

**SEARED SEA SCALLOPS** 23

spring peas, asparagus, gnocchi,  
lettuce chervil sauce

### Classics

**LAMB SHEPHERD'S PIE** 17.5

mashed potatoes, cheddar cheese,  
root vegetables

**BANGERS & MASH** 15.5

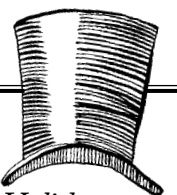
cumberland sausages, mashed potatoes,  
onion gravy

**BEER-BATTERED FISH & CHIPS** 19.75

line-caught chatham cod, tartar sauce,  
triple cooked chips

**WARM ROAST BEEF SANDWICH** 13.5

watercress salad, horseradish mayonnaise,  
beef gravy, sourdough bread



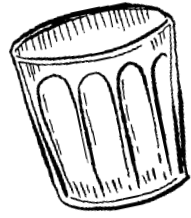
### Traditional Roast

Available on Sundays & Bank Holidays

**ROAST SIRLOIN OF BEEF** 28/56

For 1 or 2

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



## Beer

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Luscombe Sicilian Lemonade **5.5**

Luscombe Cool Ginger Beer **5.5**

Ribena Sodas **2.5**

Jin Ja Herbal Beverage **5.5**

Belvoir Elderflower Presse **5.5**

FeverTree Tonic **4**

Fentiman's Tonic **5**

Q Tonic **5**

## Cocktails

### BRAMBLE 12

Stoli vodka, muddled mint, blackberries and lemon

### SUMMER BEER FLIP 10

Bacardi rum, apricot marmalade, chocolate bitters, whole egg, Prima Pils, cinnamon

### SHIKARI 12

Jose Cuervo Silver, St. Germain, honey, lime, cayenne pepper

### SCOTCH HONEYSUCKLE 11

Dewar's scotch, dry vermouth, honey, lemon, rose water

### SANSOM STREET SODA 10

Smirnoff vodka, B & B, egg white, lemon juice

### NOSEY PARKER 12

Bulliet Rye, grapefruit, Campari, basil, Peychaud's

### PIMM'S DELUXE 10

Pimm's #1, Beefeater gin, lemon, muddled cucumber

## Pitchers

### PIMM'S CUP 10/39

Pimm's #1, fresh cucumber, orange, lemon, strawberry

### DARK & STORMY 10/39

Gosling's dark rum, ginger, lime, ginger ale

### WHITE SANGRIA 10/39

Pinot Grigio, DonQ Gold, strawberries, orange, hint of ginger



# Puddings

Summer 2013



\$7.5

## **FIG NAPOLEON**

black mission figs, mascarpone, mille-feuille

## **COFFEE AND WALNUT SPONGE CAKE**

chocolate ganache, walnut meringue, espresso ice cream

## **STRAWBERRY ARCTIC ROLL**

strawberry ice cream and jam, vanilla custard

## **COOL BITTERSWEET CHOCOLATE POT**

pistachio ice cream, devon cream chantilly  
*{gluten free}*

## **BLUEBERRY GIN TART**

blueberry compote, almond frangipane,  
lemon sabayon, Hendrick's gin

## **STICKY TOFFEE PUDDING**

toffee rum sauce, date ice cream

## **ETON MESS**

vanilla crème fraîche, blackberries, lemon curd  
*{gluten free}*

## **BRITISH CHEESE BOARD**    \$18

a selection of three british cheeses, savoury biscuits,  
quince paste, grape chutney, and honeycomb



# Tea

## **TWININGS** 3

Traditional Afternoon

## **TEAPIGS** 3/6/9

*served loose, 2, 4 or 6 cups*

English Breakfast

Darjeeling Earl Grey

Chamomile Flowers

Peppermint Leaves



# Coffee

Regular & Decaf 3.5

Regular & Decaf Espresso 4

# Sherry

Hidalgo La Gitana Manzanilla 10

Hildago Alameda Cream 11

Emilio Hidalgo Pedro Ximenez NV 14

# Port

Dow's LBV 13

Graham's Six Grapes Ruby 12

Taylor Fladgate 10 year Tawny 13

Sandeman's 20 year Tawny 22

# The Dandelion

Brunch • Spring 2013

*Eggs all eggs are free-range & farm-raised*

**BENEDICT 14**  
canadian bacon, hollandaise sauce,  
toasted english muffin

**ROYALE 16**  
smoked salmon, hollandaise sauce,  
toasted english muffin

**SMOKED CHEDDAR & SPINACH OMELET 11**

**AGED CHEDDAR & HAM OMELET 12**  
field mushrooms

**ENGLISH BREAKFAST 16**  
two eggs any style, cumberland sausage,  
black pudding, tomato, mushroom,  
smoked bacon, fried bread, baked beans

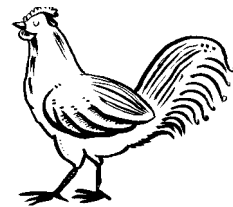
**EGG SANDWICH WITH CHEDDAR CHEESE 8.75**  
fried egg, choice of bacon or sausage,  
on a toasted english muffin

**POACHED EGGS WITH BUBBLE & SQUEAK 13**  
hollandaise and homemade steak sauce

## Tea

**TWININGS 3**  
Traditional Afternoon

**TEAPIGS 3/6/9**  
*served loose, 2, 4 or 6 cups*  
English Breakfast  
Darjeeling Earl Grey  
Chamomile Flowers  
Peppermint Leaves



## Cereals, Breads & Fruit

**SCONES & JAM 9.25**

**PINK GRAPEFRUIT 4.5**  
burnt sugar, mint, honey

**FRESH MARKET FRUIT 7**

**MCCANN'S PORRIDGE 6**  
raisins, bananas

**HOUSE-MADE GRANOLA 8**  
milk

**TOASTED BAGEL & CATSKILLS  
SMOKED SALMON 16**  
sliced tomato, cucumber, capers,  
red onions, cream cheese

**HOUSE-MADE GRANOLA PARFAIT 8.5**  
local vanilla yoghurt, honey

**BRIOCHE FRENCH TOAST 13.5**  
vanilla crème chantilly, maple syrup

**SCOTCH PANCAKES 11.5**  
maple apples, cinnamon cream

## Sides 5

Triple Cooked Chips  
Applewood Smoked Bacon  
Cumberland Sausage  
Roasted Tomato  
Grilled Portobello Mushrooms  
Bagel with Cream Cheese & Jam

## Starters

**OYSTERS OF THE DAY MP**  
pickled beetroot and horseradish  
mignonette

**SPRING PEA SOUP 9**  
fresh peas, mint, and parmesan cream

**BUTTER LETTUCE SALAD 10.5**  
honey crisp apples, pomegranate seeds,  
spiced walnuts, tuxford & tebbutt stilton,  
honey vinaigrette

**SMOKED TROUT & BABY  
BEETROOT SALAD 12.50**  
celeriac remoulade, lemon horseradish  
and black pepper vinaigrette

**BEETROOT CURED SALMON 13.5**  
avocado purée, orange crab salad,  
pickled carrots, breakfast radish

**TERRINE OF GUINEA HEN, HAM HOCK,  
& FOIE GRAS 15**  
pickled mushrooms, roasted shallot  
vinaigrette, toasted brioche

**CHICKEN & DUCK LIVER PARFAIT 13**  
grape chutney, cornichons,  
brioche toast

**DRESSED JONAH CRAB 16.5**  
lemon-chervil mayonnaise, cocktail sauce

**BRITISH CHEESE BOARD 18**  
a selection of three british cheeses,  
savory biscuits, quince paste, grape  
chutney, and honeycomb

## Mains

**HOUSE BLEND AGED BEEF BURGER 16.5**  
vermont sharp cheddar, brooklyn brine  
pickles, apple smoked bacon, churchill sauce

**QUEEN VICTORIA'S CHICKEN  
CORONATION SANDWICH 12.5**  
tandoori curry mayonnaise, cucumber  
cilantro yoghurt, watercress apple salad

**WARM ROAST BEEF SANDWICH 13.5**  
watercress salad, horseradish mayonnaise,  
beef gravy, sourdough bread

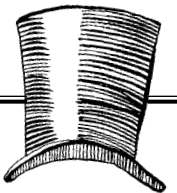
**GRILLED PAILLARD CHICKEN SALAD 15.5**  
crispy lettuce, chopped vegetables,  
lemon-chive dressing

**BANGERS & MASH 15.5**  
cumberland sausages, mashed potatoes,  
onion gravy

**BEER-BATTERED FISH & CHIPS 19.75**  
line-caught chatham cod,  
tartar sauce, triple cooked chips

**MACARONI & CHEESE 12**  
braised ham hock, quickes english  
cheddar

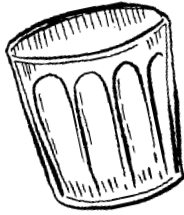
**LAMB SHEPHERD'S PIE 17.5**  
mashed potatoes, cheddar cheese,  
root vegetables



## Traditional Roast

*Available on Sundays & Bank Holidays  
after 1 p.m.*

**ROAST SIRLOIN OF BEEF 28/56**  
*For 1 or 2*  
Yorkshire pudding, watercress, roast  
potatoes, vegetable of the day, horseradish  
sauce, beef gravy



## Cocktails

### BRAMBLE 12

Stoli vodka, muddled mint, blackberries and lemon

### SUMMER BEER FLIP 10

Bacardi rum, apricot marmalade, chocolate bitters, whole egg, Prima Pils, cinnamon

### SHIKARI 12

Jose Cuervo Silver, St. Germain, honey, lime, cayenne pepper

### SCOTCH HONEYSUCKLE 11

Dewar's scotch, dry vermouth, honey, lemon, rose water

### SANSOM STREET SODA 10

Smirnoff vodka, B & B, egg white, lemon juice

### NOSEY PARKER 12

Bulliet Rye, grapefruit, Campari, basil, Peychaud's

### PIMM'S DELUXE 10

Pimm's #1, Beefeater gin, lemon, muddled cucumber

## Pitchers

### PIMM'S CUP 10/39

Pimm's #1, fresh cucumber, orange, lemon, strawberry

### DARK & STORMY 10/39

Gosling's dark rum, ginger, lime, ginger ale

### WHITE SANGRIA 10/39

Pinot Grigio, DonQ Gold, strawberries, orange, hint of ginger

## Brunch Specialties

### QUEEN MARY

half 9 full 13

Chef's bloody mix, brooklyn brine pickle, vodka

### BUCK'S FIZZ 9

Fresh squeezed orange or grapefruit juice, sparkling wine

## Beer

### CASKS *prices vary* - AVAILABLE IN HALF PINTS (10 OZ.) & IMPERIAL PINTS (20 OZ.)

Casks have filled the cellars of England'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. Our casks rotate regularly, often more than once a week.

**Cask Flights** - Try a 5oz. sampling of all 3 of our Cask Ales **8**

### DRAUGHTS - AVAILABLE IN HALF PINTS (10 OZ.) & IMPERIAL PINTS (20 OZ.)

**Prima Pils** - German Pilsner, 5.3%, Victory Brewing Co, PA **3/6**

**Bombardier** - English Bitter, 5.2%, Wells & Young's, UK **3.75/7.5**

**Yards IPA** - English IPA, 7.5%, Yards Brewing, PA **3/6**

**Stoudts Seasonal** - Ask your server for details **3/6**

**Double Chocolate Stout (Nitro)** - Milk/Sweet Stout, 5.2%, Wells & Young's, UK **3.75/7.5**

**Rotating Snifter** - Ask your server for details & pricing

### BOTTLES

**Ommegang Hennepin** - Farmhouse Saison, 7.7%, Brewery Ommegang, NY **8**

**Weihenstephaner** - Hefeweizen, 5.4%, Bayerische Staatsbrauerei, Germany **9 (16oz.)**

**Wee Heavy** - Scottish Wee Heavy, 6.5%, Belhaven Brewery, UK **11**

**Merry Monks** - Tripel, 9.3%, Weyerbacher Brewery, PA **7**

**Bell's Oberon Ale** - American Pale Wheat Ale, 5.8%, Bell's Brewery, MI **6**

**Founders All Day IPA** - American IPA, 4.70%, Founders Brewing Company, MI **6**

**Duchesse De Bourgogne** - Flanders Red Ale, 6.00%, Brouwerij Verhaeghe, Belgian **9**

**Nut Brown Ale** - English Brown Ale, 5.0%, Samuel Smith Old Brewery, UK **7**

**Brooklyn Lager** - American Red Lager, 5.20%, Brooklyn Brewery, NY **6**

**Fish Tale Organic IPA** - American IPA, 6.5%, Fish Brewing Co, WA **7**

**Stone IPA** - American IPA, 6.9%, Stone Brewing Co., CA **8**

**Twisted Thistle IPA** - English IPA, 5.3%, Belhaven Brewery, UK **12 (16.9oz.)**

**Southern Tier Live** - American Pale Ale 5.5%, Southern Tier Brewing Company, New York **6**

**London Porter** - English Porter, 5.4%, Fuller Smith & Turner, UK **7**

**2007 Prize Old Ale** - Vintage Old Ale, 9.0%, George Gale & Co, UK **14 (16.9oz.)**

**Landlord Pale Ale** - English Pale Ale, 4.3%, Timothy Taylor, UK **10 (16.9oz.)**

**Victory Helios** - Farmhouse Ale, 7.50%, Victory Brewing Company, PA **11 (22oz.)**

**Miller Lite** - Light Lager, 4.2%, Miller Brewing Co, WI **4**

**Estrella Damm Daura** - Euro Pale Lager, 5.4%, Damm S. A., Spain **8 (Gluten-free)**

### CANS

**Phoenix Pale Ale** - American Pale Ale, 5.25%, Sly Fox Brewing Co, PA **5**

**Sweet Action** - Cream Ale, 5.2%, Sixpoint, NY **6 (16oz.)**

**Narragansett Lager** - American Adjunct Lager, 5.1%, Narragansett Brewing Co, RI **4 (16oz.)**

**Boddington's Pub** - English Pale Ale, 4.7%, Boddington's, UK **7**

**Righteous Rye** - Rye Beer, 7.2%, Sixpoint, NY **6 (16oz.)**

**Back in Black** - Black IPA, 6.8%, 21st Amendment Brewery, CA **5**

**Guinness Pub** - Irish Dry Stout, 4.2%, Guinness Ltd, Ireland **7**

**Royal Weisse** - Hefeweizen, 5.4%, Sly Fox Brewing Co, PA **5**

**St. Feuillien Saison** - Farmhouse Ale, 6.5%, Brasserie St. Feuillien, Belgian **8**

### CIDERS

**Magner's Cider** - Pear Cider, 4.5%, Bulmer's, UK **7**

**Strongbow Can** - Dry Apple Cider, 5.0%, Bulmers, UK **7**

**Spire Dark & Dry** - Apple Cider, 5.0%, Spire Mountain Ciders, WA **11 (22oz.)**

**Sam Smith Organic Apple Cider** - Apple Cider, 5.0%, Samuel Smith Old Brewery, UK **15 (18.7oz.)**

### SPECIALTY SODAS

Luscombe Cranberry Crush **5.5**

Luscombe Sicilian Lemonade **5.5**

Luscombe Cool Ginger Beer **5.5**

Ribena Sodas **2.5**

Jin Ja Herbal Beverage **5.5**

Belvoir Elderflower Presse **5.5**

FeverTree Tonic **4**

Fentiman's Tonic **5**

Q Tonic **5**

