

## Savoury

**MARINATED BAR OLIVES** 5  
herbs, spices, olive oil,  
balsamic vinegar

**WELSH RAREBIT** 6.5  
whole grain mustard &  
cheddar on buttermilk toast

**SMOKED SALMON  
& TROUT KEDGEREE CAKES** 8.5  
minted yogurt sauce

**DEVILED EGGS** 8

**CHICKEN & DUCK LIVER PARFAIT** 15  
grape chutney, cornichons,  
brioche toast

**ROASTED SPICED BAR NUTS** 4  
with rosemary

**BUTTER LETTUCE SALAD** 12  
honey crisp apples,  
pomegranate seeds, spiced  
walnuts, tuxford & tebbutt  
stilton, honey vinaigrette

**CARROT SOUP** 11  
vadouvan yogurt, almonds,  
coconut, golden raisins

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



## Classics

**LAMB SHEPHERD'S PIE** 18.5  
mashed potatoes, cheddar cheese,  
root vegetables

**BEER BATTERED FISH AND CHIPS** 21  
line caught chatham cod, tartar  
sauce, triple cooked chips

**BANGERS & MASH** 18  
cumberland sausages,  
mashed potatoes, onion gravy

**WARM ROAST BEEF SANDWICH\*** 15.5  
watercress salad, horseradish  
mayonnaise, beef gravy,  
sourdough bread

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

## Afternoon Tea

Winter 2018

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

*~ C.S. Lewis*

   @THEDANDELIONPUB | #DANDELIONPHILLY

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

## Tea Tiers

All Tiers are recommended for 2 guests.  
 Fancy Another Round of Treats? \$10  
 Add a Glass of House Champagne or a Rosé Mimosa \$5

### "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

- ~ Cheddar & Whipped Honey  
buttermilk cracker
- ~ Triple Cream Cheese  
cheddar walnut cracker
- ~ Curry Chicken Coronation marble rye
- ~ Open Faced Deviled Egg white bread
- ~ Cucumber & Lemon Parsley Butter  
white bread
- ~ Roast Beef wheat bread
- ~ Tuna Caesar Salad wheat bread
- ~ Smoked Bacon & Orange Marmalade  
pumpernickel bread

- ~ Assortment of Tea Sandwiches & Canapés
- ~ Assortment of Pastries & Tarts
- ~ Homemade Scones with Devon cream, lemon curd & raspberry jam

- ~ Graham Cracker Crowns
- ~ Coconut Crisps
- ~ Seasonal Macarons
- ~ Chocolate Pudding Cake
- ~ Mini Lemon Tarts
- ~ Fruit Streusel Bar
- ~ Seasonal Tarts
- ~ Shortbread



## Tea Pots



### "The Queen's Croquet Ground"

TWININGS OR TEAPIGS \$4/\$7  
 served loose, 2 or 4 cups

#### Twinnings Afternoon Tea

the robust, malty character of this tea comes from pure assam & kenyan tea leaves grown in india

#### English Breakfast

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

#### Chamomile Tea

a decaffeinated herbal tea that is grounded & earthy with hints of apple & floral sweetness

#### Green Tea with Mint

refreshing blend of chinese gunpowder green tea & moroccan spearmint mingle together

#### Darjeeling Earl Grey

a subtle muscatel taste & a full-bodied, robust character

#### Chai Tea

a blend of rich, malty Assam black tea with exotic cardamom pods, cinnamon, ginger & vanilla

#### Honeybush and Rooibos

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

### "A Mad Hatter Tea Party"

BOOZY TEA COCKTAILS

#### Very Merry Unbirthday \$13

graham's six grapes port, brandy, rum, cherry preserves, chai tea, whipped cream

#### Polyjuice Potion \$13

maker's mark bourbon, st. germain, apple butter, rooibos tea, cinnamon

### "The Dormouse - High Tea for Tots"

THE MINI-TEA FOR LITTLE LADIES & GENTLEMEN UNDER 12 \$12

#### ~ Peanut Butter & Jam

~ Grilled Cheddar Sandwiches

#### ~ Chocolate Pudding Cakes

~ Chocolate Milk or Decaffeinated Chamomile Tea