

THE DANDELION

GROUP DINING MENUS

ENGLISH PUB

London's culinary revolution comes to Philadelphia with this gastropub from restaurateur Stephen Starr. Cozy rooms and intimate bars create a storied, Old World aura, while updated seasonal takes on British food make up the menu.

124 S . 18TH STREET, PHILADELPHIA | THEDANDELIONPUB.COM



FEATURES

- Available for Lunch, Brunch, Afternoon Tea and Dinner
- Extensive Wine List
- Seating for up to 25 guests in the Main Dining Room.
- Seating for up to 22 guests in Private Dining Room, Inglenook
- Seating for up to 25 guests or 35 standing in Private Dining Room, Dog Bar
- Seating for up to 45 guests in Private Dining Room, Big Room
- Seating for up to 70 guests in combined Private Dining Rooms, Big Room and Dog Bar

FOR MORE INFORMATION CONTACT MARJORIE@STARR-RESTAURANTS.COM | 267-886-1401

*menus subject to change

HORS D'OEUVRES

SELECT 6 PASSED OR STATIONARY ITEMS*

PASSED

DEILED EGGS

WELSH RAREBIT

MINI CUMBERLAND SAUSAGES

CURED SALMON ON A CROSTINI

BEEF TARTARE

CHICKEN AND DUCK LIVER PARFAIT ON A CROSTINI

BEET AND GOAT CHEESE TOASTIES

HOUSE BLEND AGED BEEF SLIDERS

RABBIT PIE VOL-AU-VENT

ROAST BEEF SLIDERS

BEER BATTERED COD BITES

STATIONARY

KEDGEREE CAKES

PINT OF PRAWNS

MACADAMIA CRUSTED CHICKEN TENDERS

CHEESE BOARDS

\$50.00 PER PERSON FOR TWO HOURS*

\$25.00 FOR 1 HOUR OF 4 PASSED HORS D'OEUVRES IF PRIOR TO DINNER*

*Amount does not include taxes, gratuity or special events fee.

OPTIONAL DESSERT served family style

ADDITIONAL \$8.00 PER PERSON

A TASTING SELECTION FROM OUR PASTRY CHEF

LUNCH

FIRST COURSE

CHOICE OF THREE

SEASONAL SOUP

WELSH RAREBIT

whole grain mustard & cheddar on buttermilk toast

BUTTER LETTUCE SALAD

honey crisp apples, pomegranates, spiced walnuts, tuxford and tebbutt stilton, honey vinaigrette

DANDELION SALAD

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

BACON WRAPPED PORK TERRINE

whole grain mustard, cornichons, wheat toast

INDIAN SPICED CURED SALMON

apple mango chutney, pickled mustard seed, puffed brown rice

ENTRÉE

CHOICE OF THREE

BANGERS & MASH

cumberland sausages, mashed potatoes, onion gravy

GRILLED CHICKEN SANDWICH

cranberry-walnut bread, sage mayo, avocado

MAC & CHEESE**

braised ham hock, Quicques English Cheddar

BEER BATTERED FISH & CHIPS***

(+\$4 Supplement) line-caught Chatham cod, tartar sauce, and triple cooked chips

HOUSE BLEND BURGER***

(+\$4 Supplement) Vermont sharp cheddar, Brooklyn brine pickles, apple smoked bacon, special sauce

Burgers cooked medium rare or medium well.

DESSERT served family style

A TASTING SELECTION FROM OUR PASTRY CHEF

COFFEE, DECAF COFFEE AND HOT TEA

\$30.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

**Can be made vegetarian; please let us know about vegetarian guests in advance.

***Beer Battered Fish & Chips and House Blend Burger are only available for groups of 25 and fewer

AFTERNOON TEA

TEAPIGS LOOSE TEAS

CHOICE OF TWO

ENGLISH BREAKFAST
DARJEELING EARL GREY
CHAMOMILE FLOWERS
GREEN TEA WITH PEPPERMINT
HONEYBUSH & ROOIBOS
CHAI

ASSORTMENT

SCONES & SHORTBREAD with spreads
CHEESE BOARD
SELECTION OF TEA SANDWICHES

DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF
COFFEE, DECAF COFFEE AND HOT TEA

\$40.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

***Served Daily 3pm - 5pm.

OPTIONAL HOUSE CHAMPAGNE TOAST UPON ARRIVAL // \$10 per person*

BRUNCH ONE limited a la carte

FIRST COURSE CHOICE OF THREE

HOMEMADE GRANOLA PARFAIT

FRESH MARKET FRUIT

MCCANN'S PORRIDGE

oatmeal with raisins & bananas

SEASONAL SOUP

BUTTER LETTUCE SALAD

honey crisp apples, pomegranates, spiced walnuts, tuxford and tebbutt stilton, honey vinaigrette

INDIAN SPICED CURED SALMON

apple mango chutney, pickled mustard seed, puffed brown rice

ENTRÉE CHOICE OF THREE

EGGS BENEDICT

canadian bacon, hollandaise sauce, toasted english muffin

BRIOCHE FRENCH TOAST

vanilla crème Chantilly & maple syrup

SCOTCH PANCAKES

maple apples & cinnamon cream

BEER BATTERED FISH & CHIPS***

(+\$4 supplement) line-caught chatham cod, tartar sauce, and triple cooked chips

HOUSE BLEND BURGER***

(+\$4 Supplement) vermont sharp cheddar, brooklyn brine pickles, apple smoked bacon, special sauce
burgers cooked medium rare or medium well.

GRILLED PAILLARD CHICKEN SALAD

crispy lettuce, chopped vegetable, lemon-chive dressing

TOASTED BAGEL & CATSKILLS SMOKED SALMON

sliced tomato, cucumber, red onions and cream cheese

DESSERT served family style

A TASTING SELECTION FROM OUR PASTRY CHEF

COFFEE, DECAF COFFEE AND HOT TEA

\$40.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

***Beer Battered Fish & Chips and House Blend Burger are only available for groups of 25 and fewer

OPTIONAL HOUSE CHAMPAGNE TOAST UPON ARRIVAL // \$10 per person*

*menus subject to change

DINNER ONE

THE ROYAL FAMILY served family style to the table upon arrival

HOUSE MADE RICOTTA
extra virgin olive oil, dried herbs,
toasted sourdough
\$5.00 PER PERSON*

ENGLISH STYLE CHEESEBOARDS
three english style cheeses,
savoury biscuits, quince paste,
grape chutney, honey
\$5.00 PER PERSON*

CRUDITÉ PLATTERS
seasonal vegetables,
green goddess dressing
\$5.00 PER PERSON*

FIRST COURSE

CHOICE OF THREE

SEASONAL SOUP
WELSH RAREBIT
BUTTER LETTUCE SALAD
DEVILED EGGS
BACON WRAPPED PORK TERRINE

ENTRÉE

CHOICE OF THREE

TANDOORI CHICKEN coconut basmati rice, cucumber cilantro yogurt
HOUSE BLEND BURGER**/** vermont sharp cheddar, brooklyn brine pickles, apple smoked bacon, special sauce
LAMB SHEPHERD'S PIE mashed potatoes, cheddar cheese, root vegetables
BANGERS & MASH cumberland sausages, mashed potatoes, onion gravy
MAC & CHEESE**** braised ham hock, quickes english cheddar
PASTA seasonal vegetables (vegetarian)

DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF
COFFEE, DECAF COFFEE AND HOT TEA

\$52.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

** Cooked medium rare or medium well.

***Only available for groups of 25 and fewer.

****Can be made vegetarian; please let us know about vegetarian guests in advance.

OPTIONAL SIDE DISHES

TRIPLE COOKED CHIPS
MASHED POTATO
CHARRED STRING BEANS with stewed tomatoes
CUCUMBER SALAD WITH TROUT ROE
ROASTED TRICOLOR VADOUVAN CARROTS with labneh

\$6.00 PER PERSON FOR 2 SIDES*

DINNER TWO

THE ROYAL FAMILY served family style to the table upon arrival

HOUSE MADE RICOTTA
extra virgin olive oil, dried herbs,
toasted sourdough
\$5.00 PER PERSON*

ENGLISH STYLE CHEESEBOARDS
three english style cheeses,
savory biscuits, quince paste,
grape chutney, honey
\$5.00 PER PERSON*

CRUDITÉ PLATTERS
seasonal vegetables,
green goddess dressing
\$5.00 PER PERSON*

FIRST COURSE CHOICE OF FOUR

SEASONAL SOUP
WELSH RAREBIT
BUTTER LETTUCE SALAD
DEVILED EGGS
BACON WRAPPED PORK TERRINE
PINT OF PRAWNS
INDIAN SPICED CURED SALMON

ENTRÉE CHOICE OF FOUR

RABBIT PIE oyster mushrooms, cipollini onions, smoked bacon, grain mustard and white wine
PAN SEARED NORWEGIAN SALMON juniper lime crème fraîche, cucumber, grilled cantaloupe, radishes
STEAK & CHIPS** pan roasted beef tender, watercress salad, triple cooked chips, steak butter
BEER BATTERED FISH & CHIPS*** line-caught chatham cod, tartar sauce, and triple cooked chips
TANDOORI CHICKEN coconut basmati rice, cucumber cilantro yogurt
HOUSE BLEND BURGER**/** vermont sharp cheddar, brooklyn brine pickles, apple smoked bacon, special sauce
LAMB SHEPHERD'S PIE mashed potatoes, cheddar cheese, root vegetables
BANGERS & MASH cumberland sausages, mashed potatoes, onion gravy
MAC & CHEESE**** braised ham hock, quicques english cheddar
CRISPY HAMPSHIRE PORK BELLY tomato white bean stew, blood pudding, apple glaze
PASTA seasonal vegetables (vegetarian)

DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF
COFFEE, DECAF COFFEE AND HOT TEA

\$58.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

** Cooked medium rare or medium well.

***Only available for groups of 25 and fewer.

**** Can be made vegetarian; please let us know about vegetarian guests in advance.

OPTIONAL SIDE DISHES

TRIPLE COOKED CHIPS
MASHED POTATO
CHARRED STRING BEANS with stewed tomatoes
CUCUMBER SALAD WITH TROUT ROE
ROASTED TRICOLOR VADOUVAN CARROTS with labneh
\$6.00 PER PERSON FOR 2 SIDES*

*menus subject to change

ROAST DINNER

MUST BE ORDERED IN INCREMENTS OF 10-12 GUESTS

FIRST COURSE served family style

DEVIL EGGS

WELSH RAREBIT

ENTRÉE served family style

WHOLE ROASTED STRIP LOIN served medium rare, sliced 8-10 oz.

ROASTED POTATOES

HONEY GLAZED CARROTS

YORKSHIRE PUDDING

WATERCRESS SALAD

HORSERADISH CRÈME FRAICHE

BEEF GRAVY

DESSERT served family style

A TASTING SELECTION FROM OUR PASTRY CHEF

COFFEE, DECAF COFFEE AND HOT TEA

\$64.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

BEVERAGE

BEER & WINE \$30.00 PER PERSON*

WINE

House Red, House White

BEER

All Draught Beer (does not include cask ales)

BEVERAGES

Assorted Soft Drinks

HOUSE PACKAGE \$40.00 PER PERSON*

WINE

House Red, House White

BEER

All Draught Beer and Cask Ales

BEVERAGES

Assorted Soft Drinks

SPIRITS

Smirnoff Vodka

Beefeater Gin

Bacardi Rum

Jose Cuervo Tequila

Jack Daniels Bourbon

Dewars Scotch

Seagrams 7 Whiskey

PREMIUM PACKAGE \$50.00 PER PERSON*

WINE

Premium Red, Premium White

BEER

All Draught Beer and Cask Ales

SPIRITS

Ketel One Vodka

Tanqueray Gin

Bacardi Rum

Cazadores Tequila

Makers Mark Bourbon

Glenlivet 12 Scotch

Crown Royal Whiskey

BEVERAGES

Assorted Soft Drinks

*Pricing per person at 2.5 hours

*Amount does not include taxes, gratuity or special events fee.

*Individual casks displayed & tapped in party room priced on an individual basis

*menus subject to change

BEVERAGE continued

BRUNCH PACKAGE \$30.00 PER PERSON*

SPIRITS

Bloody Marys

Mimosas

WINE

House Red, House White

BEER

All Draught Beers (Does not include cask ales)

BEVERAGES

Assorted Soft Drinks

*Pricing per person at 2.5 hours

*Amount does not include taxes, gratuity or special events fee.

*Individual casks displayed & tapped in party room priced on an individual basis