

STARTERS AND SALADS

Lobster & langoustine bisque	£ 9.25
Breaded scampi with homemade tartare sauce and thick cut chips	£ 11.95
Crispy duck pancakes	£ 7.95
Duck liver & gin parfait served with onion chutney and pickles	£ 9.50
Caramelized shallot, broccoli, courgette and gruyere tart (starter or main)	£ 9.25 / 12.50
Caesar salad with chicken (starter or main)	£ 9.50 / 11.95
Grilled goats cheese salad with baby beetroot, pea shoots and roasted pine nuts (starter or main)	£ 9.50 / 11.95
Tricolore salad- mozzarella, avocado, tomato, basil and rocket (starter or main)	£ 9.25 / 11.25

LIGHTER BITES

SANDWICHES

Smoked salmon, cream cheese and cucumber bloomer	£ 6.25
Roast turkey with cranberry sauce and spinach leaf bloomer	£ 8.25
Roasted ham and cheddar bloomer with wholegrain mustard	£ 5.95
Grilled courgette, baby spinach, roasted peppers, basil pesto and gruyere cheese in toasted bloomer	£ 6.50
Chicken, mayo, celery & avocado ciabatta with thick cut chips	£ 10.95
dion club sandwich on granary bread with thick cut chips	£ 11.95
Sliced baguette bread with olive oil and balsamic vinegar [Add olives for £2]	£ 2.50
Cheese selection (serves 2) [Wookey hole cave, Ogle shield, Fosseyway fleece, Vale of Camelot blue]	£ 11.95
Thick cut chips or Curly fries [Add cheese for £1.50]	£ 4.50

Please ask a member of staff if you require any information on ingredients used in our dishes regarding allergies or intolerances

MAIN COURSES

The fish counter

Beer battered haddock fillet with chips, mushy peas and homemade tartare sauce	£13.95
Pan fried fillet of sea bass with crushed new potatoes and wilted spinach in a butter & shrimp sauce	£19.85
Salmon & crab fishcakes with wilted spinach & chive, lemon & butter sauce	£12.95
Seafood risotto (King prawns, mussels and squid)	£15.50

Meat eaters

Beef Wellington with mashed potatoes, braised savoy cabbage and red wine jus	£25.75
Roast free range Norfolk turkey stuffed with chestnut, pork & sage, honey glazed carrots & parsnips, Brussels sprouts, bread sauce, roast potatoes and a Madeira jus	£19.25
Sirloin steak sandwich in a stone baked ciabatta with tomato salsa, aioli & thick cut chips	£14.95
Homemade beef burger on brioche with mayo, tomato, onion, lettuce and thick cut chips (Add cheese or bacon for £1.50 each)	£14.50
Cottage pie	£13.95
Toulouse sausages with mashed potato and red wine onion gravy	£12.25

Veggies

Caramelized shallot, broccoli, courgette and gruyere tart (starter or main)	£ 9.25 / 12.50
Roast butternut squash, porcini mushrooms and parmesan risotto	£12.95
Tricolore salad- mozzarella, avocado, tomato, rocket and basil oil (starter or main)	£ 9.25 / 11.25
Grilled goats cheese salad with beetroot, pea shoots, rocket and roasted pine nuts (starter or main)	£ 9.50 / 11.95
Caesar salad (add soft boiled egg or bacon for £1.50 each) (starter or main)	£ 5.75 / 7.95

SIDE ORDERS @ £4.50

Thick cut chips, curly fries, mashed potatoes, buttered new potatoes, roast potatoes, Savoy cabbage, Brussels sprouts, mixed or green salad, spinach

DESSERTS

Dark chocolate and pistachio semifreddo with fresh raspberries	£ 7.25
Clementine coconut and cardamom panna cotta	£ 6.95
Individual Christmas pudding with brandy crème anglaise	£ 6.25
Affogato al caffè	£ 5.50

Here at dion we take dietary requirements very seriously. Please ask a member of staff if you have any special requests.