



All prices are inclusive of 20% VAT

Light dishes and salads

Sourdough baguette with olive oil and balsamic vinegar [Add olives or tapenade for £3]	£ 3.00
Black peppered calamari with lemon mayonnaise	£ 8.25
Seared sesame crusted tuna medallions with ginger & chilli dressing	£ 9.95
Smoked salmon, king prawns, avocado & mixed seeds salad with lemon dressing	£13.50
Crispy duck pancakes	£ 7.95
Asparagus, leek and feta cheese tart with seasonal salad	£ 9.50
Caesar salad with chicken (starter or main) [add soft boiled egg or bacon for £1.50 each]	£9.75/ 11.95
Grilled goats cheese salad with baby beetroot, pea shoots and roasted pine nuts (starter or main)	£9.25/ 11.75
Tricolore salad- mozzarella, avocado, tomato, rocket and basil oil (starter or main)	£ 9.50 / 11.95

Sandwiches & Sharing

Smoked salmon, cream cheese and cucumber bloomer	£ 7.25
Salt beef on soft brown bread with piccalilli	£ 6.95
Roasted ham and cheddar in toasted bloomer with wholegrain mustard	£ 6.10
Grilled courgette, baby spinach, roasted peppers, basil pesto and gruyere cheese in toasted bloomer	£ 5.95
Breaded chicken & cheddar cheese wrap with spicy chilli sauce and seasonal salad	£10.50
Chicken, mayo, celery & avocado ciabatta with thick cut chips	£10.95
dion club sandwich on granary bread with thick cut chips	£12.25
Antipasto platter [cured meats, buffalo mozzarella, olives, roasted peppers, rocket & sourdough bread]	£11.95
Cheese selection (serves 2) [Wookey hole cave, Ogle shield, Fosseway fleece, Vale of Camelot blue]	£13.75
Hummus, black olives tapenade, crudités and toasted pitta bread	£ 7.50
Thick cut chips / curly fries or sweet potato 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

The fish counter

Beer battered haddock fillet with chips, mushy peas and homemade tartare sauce	£13.95
Fillet of sea bass, roasted leek, dijonaise potatoes and shellfish beurre blanc sauce	£18.95
Salmon & crab fishcakes with wilted spinach, lemon & butter sauce	£12.95
Classic tuna steak Nicoise salad cooked to specification	£16.50
Seafood risotto (King prawns, mussels and squid)	£15.50
Breaded scampi with homemade tartare sauce and chips	£10.50

Meat eaters

8oz sirloin steak with peppercorn sauce or Diane sauce	£19.50
10oz grilled rib-eye steak with peppercorn sauce or Diane sauce	£22.95
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
Toulouse sausages with mashed potato and red wine onion gravy	£12.25
Cottage pie	£12.75
Chicken & chorizo paella	£14.95
Thai green chicken curry (medium hot)	£13.25

Vegetarian dishes

Tricolore salad- mozzarella, avocado, tomato, rocket and basil oil (starter or main)	£ 9.50 / 11.95
Grilled goats cheese salad with baby beetroot, pea shoots and roasted pine nuts (starter or main)	£9.25/ 11.75
Caesar salad (add soft boiled egg for £1.50 each) (starter or main)	£ 5.75 / 7.95
Sweet potato & tofu patties with seasonal salad & avocado pesto	£9.95
Vegetarian paella (artichoke, roasted peppers, garden pea & cherry tomatoes)	£11.95
Peri-peri Halloumi burger with citrus slaw and thick cut chips	£10.95

Side orders @ £4.50

Thick cut chips, curly fries, sweet potato fries, mashed potatoes, new potatoes, mixed or green salad, rocket & parmesan, tomato & basil, spinach, green beans, mushy peas

Desserts

Dark chocolate and pistachio semifreddo with fresh raspberries	£ 7.25
Mini pavlova with strawberries, raspberry sauce and Chantilly cream	£ 6.95
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.