

dion

£

Sourdough baguette with olive oil and balsamic vinegar  (Add olives for £3) 3.00

Light dishes and salads

Curried parsnip and apple soup, parsnip crisps and apple croutons   6.25

Beetroot marinated salmon with radish salad  9.95



Crispy duck pancakes 8.25

Chicken liver parfait with red onion compote 8.95

Caramelised onion, courgette and brie tart  10.50

Caesar salad with chicken & anchovies 9.75 / 11.95
(add soft boiled egg or bacon for £1.50 each) (starter or main)

Grilled goats cheese salad with baby beetroot,
pea shoots and roasted pine nuts   (starter or main) 9.75 / 11.95

Tricolore salad – mozzarella, avocado, tomato, rocket,
basil oil and balsamic vinegar   (starter or main) 9.50 / 11.95

Sandwiches & Sharing

£

Smoked salmon, cream cheese and cucumber 7.50

Roast turkey with cranberry sauce and spinach leaf 8.75

Roasted ham and cheddar on toasted white bread
with wholegrain mustard 6.50

Sirloin steak sandwich in a stone baked ciabatta with
tomato salsa, aioli & thick cut chips 14.95

Chicken, mayo, celery & avocado ciabatta with thick cut chips 10.95

dion club sandwich on granary bread with thick cut chips 12.50

Peri-peri Halloumi burger with coleslaw and thick cut chips  10.95

Cheese selection  (serves 2) 13.75
(Cornish brie, green twanger, vintage red fox, Dorset blue vinny)

Thick cut chips / curly fries  4.50
(Add cheese for £1.50)

 Gluten free  Vegetarian  Vegan










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	14.25
Pan fried fillet of sea bass with cauliflower puree and wilted spinach 	19.95
Salmon & crab fishcakes with wilted spinach, lemon & butter sauce	12.95
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 thick cut chips  (add peppercorn sauce for £2)	19.95
Beef Wellington with mashed potatoes, sautéed Savoy cabbage and rich beef gravy	24.95
Roast free range Norfolk turkey with chestnut, pork and sage stuffing, honey glazed carrots and parsnips, Brussel sprouts, bread sauce, roast potatoes and a Madeira jus	19.95
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 onion gravy 	12.25

Vegetarian dishes

Tricolore salad - mozzarella, avocado, tomato, rocket, basil oil and balsamic vinegar   (starter or main)	9.50 / 11.95
Grilled goats cheese salad with baby beetroot, pea shoots and roasted pine nuts   (starter or main)	9.75 / 11.95
Caesar salad  (add soft boiled egg for £1.50 each) (starter or main)	5.75 / 7.95
Artichoke, chestnut mushroom and thyme risotto (with parmesan cheese   )	12.50
Peri-peri Halloumi burger with coleslaw and thick cut chips 	10.95

Side orders @ £4.50

Thick cut chips, curly fries , mashed potatoes, new potatoes  roast potatoes mixed or green salad , spinach, Brussels sprouts, mushy peas 

Desserts

Desserts	£
Chocolate & orange mousse tart with Chantilly cream 	7.25
Individual Christmas pudding with brandy crème anglaise	6.25
Poached pear in mulled wine with vanilla ice 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.

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All prices are inclusive of 20% VAT