

dion

2 courses – £28.95pp

3 courses – £39.95pp

Starters

- ❖ Tuna carpaccio, pink grapefruit, nori seaweed and pickled cucumber (g)
- ❖ Duck and foie gras croquettes with plum & mango coulis
- ❖ Beetroot, goat cheese and baby watercress with citrus vinaigrette (v)

Mains

- ❖ Pan fried fillet of cod, Provençal vegetables, capers and basil oil (g)
- ❖ Guinness & honey glazed pork loin, garlic mashed potatoes & tenderstem broccoli (g)
- ❖ Saffron, asparagus, brie and toasted pine nuts risotto (g) (v)

Desserts

- ❖ Chocolate fondant with vanilla ice cream (v)
- ❖ Mango & passion fruit parfait with toasted coconut (g) (v)
- ❖ Mini pavlova with strawberry Chantilly cream & lemon (v)

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

(g) Gluten free (v) Vegetarian (ve) Vegan

A discretionary charge of 12.5% will be added to your bill
Prices are inclusive of VAT at 20%