DÍON

ALL DAY MENU

MONDAY TO SUNDAY | 12PM – 10PM

APPETIZERS

BAKER'S BASKET
Selection of four homemade breads, served with Glenilen Farm butter.
(gfa) | 1a, 3, 7 |
€8.5

SHIITAKE MUSHROOMS
Salt & vinegar tempura, chilli mayonnaise.
(v) | 1a, 3, 4, 6, 10, 11, 12 |
€10

BRAISED IRISH BEEF CROQUETTES
Slow-cooked beef, mustard mayonnaise.
| 1a, 3, 7, 10, 12 |
€9

SCALLOPS ON THE HALF SHELL
Tomato & garlic butter, bacon cheese crust.
(gfa) | 1a, 2, 7, 12, 14 |
€10/scallop

CARLINGFORD OYSTERS
Freshly harvested oysters, yuzu mignonette & lemon.
(gf) | 12, 14 |
Half dozen €21 | Dozen €42

Wine Pairing: Moët & Chandon Brut Impérial €22.5/glass

STARTERS

DÍON'S CHEESE & ONION SOUP
Caramelised onion velouté, chive and smoked Gubbeen scone, Glenilen butter.
(v) (gfa) | 1a, 7, 12 |
€9.5

DEEP-FRIED GLOBE ARTICHOKE
Crisp-fried artichoke, sage & tomato, romesco sauce.
(gf) (vg) | 8b, 12 |
€14

CRAB TOASTS
Parmesan custard and lumpfish roe.
(gfa) | 1a, 2, 3, 7, 12 |
€19.5

DÍON PRAWN COCKTAIL
King prawns, Marie Rose sauce, avocado, iceberg lettuce, seaweed and wholemeal bread.
(gfa) | 1a, 2, 3, 7, 10, 12 |
€17.5

DUBLIN BAY PRAWN & QUEEN SCALLOP VOL-AU-VENT
Shellfish velouté, fresh salad and delicate puff pastry
| 1a, 2, 3, 4, 7, 12, 14 |
€23

Wine Pairing: Ashbourne, Hamilton Russell Vineyards 2025
South Africa · 13% · Sauvignon Blanc, Semillon & Chardonnay
(V) €16.5/glass

BUFFALO BURRATA
Autumn leaves, basil pesto, toasted seed and nut pangrattato.
(v) (gf) | 7, 8i, 11, 12 |
€15.5

CITRUS-CURED CLARE ISLAND SALMON
Buttermilk & horseradish dressing, samphire, cucumber.
| 4, 7, 11 |
€17

SMOKED IRISH BLACK PUDDING
Jack McCarthy smoked black pudding, sweet potato, black kale and blackberry salsa.
| 1c, 7, 12 |
€18

DÍON

FROM THE SEA

WILD DOVER SOLE
Prepared whole and served on the bone, lemon.
(gf) | 2, 4, 7 |
€MP

GOLDEN TEMPURA COD & CHIPS
Lightly crisped tempura cod, triple-cooked chips, spiced tartar sauce, minted mushy peas & lemon.
| 1a, 3, 4, 10, 12 |
€25

MARKET FISH OF THE DAY
Locally landed white fish, caught fresh in Ireland each morning.
(gf) | 2, 4, 7, 14 |
€MP

GRILLED GAMBAS
Large Atlantic prawns, roasted garlic aioli and toasted sourdough.
| 2, 3, 4, 10, 12 |
€36

Wine Pairing
Godello, Gaba do Xil, Valdeorras 2024 Spain
€14/glass

DÍON SEAFOOD CURRY
Red snapper, Atlantic prawns and monkfish, lime leaf, toasted coconut, nutty rice and crisp poppadoms.
| 2, 4, 6, 9, 11, 12 |
€27

Wine Pairing
Lawson's Dry Hills, Riesling, Marlborough, New Zealand 2020
€15.5/ glass | €70/ bottle

FROM THE LAND

JOHN STONE BRAISED BEEF
Slow-braised tender beef, red wine jus, button mushrooms, smoked pancetta, horseradish cream and mashed potato.
(gf) | 7, 9, 12 |
€27

ROASTED CHICKEN SUPREME
Wrapped in smoked pancetta with potato fondant and Garryhinch mushroom cream sauce.
(gf) | 7, 9, 12 |
€26.5

Wine Pairing
Cerro Añón Reserva, Rioja, Spain
€17/glass

CHARGRILLED JOHN STONE BURGER
Flame-grilled 7oz Irish beef, bacon jam, Dubliner mature Cheddar, beef tomato, baby gem, garlic aioli, toasted cristal bun and fries.
(gfa) | 1a, 3, 7, 10, 12 |
€26

ON THE GRILL

Grilled over charcoal on our bespoke Basque grill, DÍON celebrates the finest Irish beef. Our cuts feature John Stone, renowned for its exceptional consistency, rich depth of flavour and unrivalled quality.

Wine Pairing for the Grill:
Château Palais Cardinal Saint-Émilion Grand Cru, Bordeaux, France, 2018
€20/glass | €80/bottle

STRIPLOIN STEAK 280G
Succulent and tender, with fine marbling that melts for a rich depth of flavour.
| 7, 12 |
€47

DRY-AGED RIBEYE 280G
Dry-aged and richly marbled, flame-grilled for a deep smoky, buttery finish.
| 7, 12 |
€49

DRY-AGED FILLET 200G
Prime centre-cut fillet, charred on the grill, finished with sea salt & butter.
| 7, 12 |
€52

JOHN STONE CÔTE DE BOEUF 800G
Generous prime cut expertly seared over open flames on the bone, shared between two.
| 7, 12 |
€130

Wine Pairing
Sassicaia, Tenuta San Guido, Bolgheri, Italy €185/glass
(Vintage subject to change)

ADD ON
Red prawns in garlic butter
(gf) | 2, 7, 12 |
€12

All served with a choice of sides and choice of béarnaise, red wine jus, green peppercorn sauce or Cashel Blue cheese butter.

DÍON

SIDES

ROASTED AUTUMN VEGETABLES €6.5
Balsamic & honey glaze
(vg) | 9, 12 |

FINE GREEN BEANS €6.5
Wholegrain mustard & shallots
(vg) (gf) | 10, 12 |

DÍON LITTLE CAESAR SALAD €6.5
| 1a, 3, 7, 8i, 10, 12 |

RADICCHIO, FENNEL & KUMQUAT SALAD €6.5
Pecans, apple cider vinegar dressing
| 8e, 12 |

CHAMP MASH €6.5
Creamy mash, spring onions & chives
(v) | 7 |

FRIES €6.5
Roasted garlic aioli
| 3, 7, 12 |

CHUNKY CHIPS €6.5
Hand-cut and triple-cooked in beef dripping, roasted garlic aioli
(gf) | 3, 7, 12 |

SAUCES €3

BÉARNAISE | 3, 7, 12 | RED WINE JUS | 12 | GARLIC AIOLI | 3, 7, 12 | GREEN PEPPERCORN SAUCE | 7, 12 |

GIFT VOUCHERS

Scan to discover our premium gift vouchers.
Redeemable across dining and drinks.

ALLERGENS

Our menu contains allergens, if you suffer from a food allergy or intolerance, please let a restaurant team member know upon placing your order.

1. Cereals containing gluten; 1a. Wheat, 1b. Oat, 1c. Barley, 1d. Rye, 1e. Spelt, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts, 8a. Hazelnuts, 8b. Almonds, 8e. Pecan, 8g. Pistachio, 8i. Pine nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide and Sulphites, 13. Lupin, 14. Molluscs.

(v) Vegetarian (vg) Vegan (gf) Gluten-free (gfa) Gluten-free available

For parties of 5 or more, a discretionary 12.5% service charge will be added to your bill.