DÍON

GROUP DINNER MENU

Monday to Sunday | 4 - 10pm

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

STARTERS

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

DÍON PRAWN COCKTAIL
King prawns, marie-rose, avocado, iceberg, seaweed, wholemeal bread
(gfa) | 1a, 2, 3, 7, 10, 12 |

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

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

MAINS

MARKET FISH OF THE DAY
Locally landed white fish, caught fresh in Ireland each morning
(gfa) | please ask your server |

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

RICOTTA & SPINACH RAVIOLI
Delicate pasta parcels, sun-ripened roasted tomatoes & fragrant basil pesto
| 1a, 3, 7, 8g, 12 |

STRIPLOIN STEAK 280G
Highly tender cut featuring delicate marbling that dissolves during grilling for a deep, savoury profile
| 7, 12 |

Served with family style sides

FRIES
Roasted garlic aioli
(gf) | 3, 7, 12 |

FINE GREEN BEANS
Wholegrain mustard & shallots
| 10, 12 |

CHAMP MASH
Creamy mash, spring onion & chives
(v) | 7 |

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

DESSERT

BLACK FOREST GÂTEAU VERRINE
Layers of rich chocolate sponge and sour cherry compote, finished with a light dark chocolate mousse.
| 1a, 3, 6, 8b, 7, 12 |

GYPSY TART
Salted caramel tart served with vanilla-infused fromage blanc cream
| 1, 7, 3 |

CHOCOLATE BREAD & BUTTER PUDDING
Viennoiserie and almond sponge in a rich 66% dark chocolate custard, served with Madagascar vanilla custard cream.
| 1a, 3, 6, 7, 8b |

ARTISAN CHEESES
A curated board of French and Irish farmhouse cheeses, accompanied by pear & raisin chutney, artisanal biscuits, crisp lavash.
| 1, 7, 8, 12 |

ALLERGENS

Our menu contains allergens. If you have a food allergy or intolerance, please inform a member of our restaurant team when 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