DÍON

GROUP LUNCH MENU

STARTERS

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

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

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

BRAISED IRISH BEEF CROQUETTES
Tender slow-cooked beef, sharp 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 |

STRIPLOIN STEAK
Grilled John Stone 8oz striploin, Roe & Co whiskey pepper sauce, fries
| 7, 12 |

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

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

ROASTED CHICKEN SUPREME
Wrapped in smoked pancetta with potato fondant & Garryhinch mushroom cream sauce
(gf) | 7, 9, 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, with a light dark chocolate mousse
| 1a, 3, 6, 8b, 7, 12 |

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 |

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

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 8g. Pistachio 8i. Pinenuts 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