DÍON

SET LUNCH MENU

Monday to Friday | 12 – 4pm

€38 · 2 courses | €45 · 3 courses

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
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 |

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 |

SIDES

FRIES
Roasted garlic aioli
(gf) | 3, 7, 12 |
€6.5

FINE GREEN BEANS
Wholegrain mustard & shallots
| 10, 12 |
€6.5

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

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

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 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