

dion

3 courses – £49.95pp

Starters

- ❖ Langoustine bisque (g)
- ❖ Smoked duck breast salad with rubarb pickle & blackberry vinaigrette (g)
- ❖ Burrata with roasted tomatoes, pine nuts and basil dressing (g) (v)

Mains

- ❖ Pan fried fillet of seabass with Cromer crab, crushed new potatoes and watercress sauce (g)
- ❖ Fillet of beef, sweet potato mash, wilted spinach and red wine jus (g)
- ❖ Butternut squash, cavolo nero & camembert Wellington with sautéed baby carrots, green beans and veggie gravy (v)

Desserts

- ❖ Chocolate fondant with vanilla ice cream (v)
- ❖ Eton mess with fresh berries and Hazelnut praline (g) (v)
- ❖ Cheese board with homemade fig jam & crackers (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%