

dion

Aperitifs

	£		£
Aperol spritz	12.95	Gin fizz	13.25
<i>aperol, prosecco, soda</i>		<i>whitley neill gin, egg white, lemon,</i>	
dion bloody mary	12.95	<i>sugar syrup, prosecco</i>	
<i>jj whitley vodka, tomato juice, tabasco, lemon,</i>		Porn star martini	13.75
<i>worcester sauce, horseradish, salt & pepper</i>		<i>jj whitley vanilla vodka, passionfruit</i>	
Negroni	13.50	<i>puree, vanilla syrup, prosecco shot</i>	
<i>whitley neill gin, campari, martini rosso</i>		Homemade lemonade	6.25
Rossini	11.95	<i>freshly squeezed lemon, soda water, sugar</i>	
<i>prosecco, strawberry puree, fraise liqueur</i>			

To start & share

	£		£
Tempura king prawns (g)	9.95	Grilled halloumi (g) (v)	12.95
<i>sweet chilli sauce</i>		<i>spring leaves, toasted walnut & citrus dressing</i>	
Black pepper calamari	9.95	Burrata & Parma ham salad (g)	15.75
<i>lemon & mayonnaise</i>		<i>tomatoes and basil oil dressing</i>	
Breaded wholetail scampi	9.75	Baked Camembert (v)	16.75
<i>homemade tartare sauce</i>		<i>garlic, rosemary, crudites & sourdough bread</i>	
Mini duck pancakes	10.50	Bruschetta (ve)	7.25
<i>hoisin sauce</i>		<i>fresh tomato & basil salsa</i>	
Grilled yakitori chicken skewers (g)	9.95	Padron peppers (g) (ve)	7.75
<i>soy sauce & mirin glaze</i>		<i>Maldon sea salt</i>	
Edamame soybeans (g) (ve)	7.25	Sourdough baguette (ve)	4.50
<i>lime & sea salt</i>		<i>olive oil & balsamic vinegar</i>	
Vegetable spring rolls (ve)	7.50	Marinated olives (g) (ve)	3.95
<i>sweet chilli sauce</i>		Assorted nuts (g) (ve)	3.95

Fish

	£
Seafood risotto (g)	18.50
<i>prawns, mussels, squid</i>	
Roasted salmon (g)	19.75
<i>vegetable ratatouille</i>	
Seared tuna with sesame seed crust (g)	17.95
<i>Asian style coleslaw & tenderstem broccoli</i>	
Salmon fishcakes	16.95
<i>wilted spinach with a caper & lemon butter sauce</i>	
Beer battered haddock fillet	20.95
<i>chips, mushy peas & homemade tartare sauce</i>	
King prawns tagliatelle	19.95
<i>cherry tomatoes, chilli & garlic in a white wine sauce</i>	

Meat

	£
Aromatic Thai red chicken curry (g)	16.95
<i>green beans and basmati rice</i>	
28 day dry aged 10oz grilled sirloin steak (g)	26.95
<i>(add peppercorn sauce £2.50)</i>	
Beef & gruyere lasagna	14.95
<i>mixed leaves</i>	
Cottage pie (g)	14.75
<i>garden peas and mashed potato topping</i>	
Chicken caesar salad	14.25
<i>creamy parmesan dressing, croutons</i>	
<i>(add anchovies, bacon or soft egg £2.50 each)</i>	

(g) = Gluten Free (v) = Vegetarian (ve) = Vegan

All prices are inclusive of VAT
A discretionary charge of 12.5% will be added to your bill

We take dietary requirements very seriously.
Please ask a member of staff if you have any special requests.

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Burgers & sandwiches

	£
Homemade beef burger	18.50
<i>brioche with mayo, tomato, onion, lettuce & thick cut chips (add cheese or bacon for £2.50 each)</i>	
Courgette & red bean burger (ve)	13.25
<i>brioche with avocado, spicy vegan mayo & thick cut chips</i>	
Sirloin steak sandwich	20.75
<i>stone baked ciabatta with tomato salsa, aioli & thick cut chips</i>	
dion club sandwich on brown bread	17.95
<i>roasted chicken, bacon, tomato, egg, mixed leaves & mayo with thick cut chips</i>	
Chicken, mayo, celery & avocado	14.95
<i>stone baked ciabatta & thick cut chips</i>	
Prosciutto sandwich	9.75
<i>Parma ham, tomato relish, mozzarella & baby spinach</i>	
Roasted sweet peppers, courgette squash & tomato (ve)	9.50
<i>stone baked ciabatta (add mozzarella £2.50)</i>	

Vegetarian

	£
Roasted butternut squash, broccoli & sage oil risotto (g) (ve)	15.25
Grilled goats cheese salad (g) (v)	15.75
<i>baby beetroot, mixed leaves, roasted pine nuts</i>	
Vegetable curry (g) (ve)	13.95
<i>aubergine, cauliflower, sweet potatoes & basmati rice</i>	
Grilled halloumi (g) (v)	12.95
<i>spring leaves, toasted walnut & citrus dressing</i>	

Please see burgers & sandwiches for more vegetarian dishes

Side orders

all at £5.00

Thick cut chips (ve)	Green beans (g) (ve)
Curly fries (ve)	Mixed or green salad (g) (ve)
Spinach (g) (ve)	Tomatoes & basil (g) (ve)
Mushy or garden peas (g) (ve)	

Desserts

	£
Chocolate fondant (v)	8.95
<i>vanilla ice cream</i>	
Mini pavlova (g) (v)	8.95
<i>strawberry, Chantilly cream & lemon</i>	
Affogato al caffè (g) (v)	6.95
Lemon & mango sorbet (g) (ve)	6.25
Strawberry, chocolate & vanilla ice cream (g) (v)	6.95
Baked Camembert (v)	16.75
<i>garlic, rosemary, crudités & sourdough bread</i>	

Espresso martini	13.25
<i>absolut vodka, kahlua, espresso</i>	
Irish coffee	9.95
<i>jameson whisky, coffee, double cream</i>	
Brandy Alexander	13.25
<i>martell VS cognac, crème de cacao, double cream, nutmeg</i>	

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www.dionlondon.co.uk