

We are social

Like, Follow, Share

@ / f / dionstpauls



(g) = Gluten Free

(v) = Vegetarian

(ve) = Vegan

NIBBLES

Perfect with a drink in hand

Olives (g)(ve) 3.9

Mixed selection, lightly seasoned.

Edamame (g)(ve) 5.7

Maldon sea salt, fresh lime.

Assorted Nuts (g)(ve) 3.9

Roasted and lightly salted.

Sourdough Bread (ve) 4.8

Freshly baked, served with extra virgin olive oil and balsamic vinegar.

Padron Peppers (g)(ve) 7.9

Lightly charred, seasoned with Maldon salt.

APERITIFS

The perfect beginning



Aperol Spritz 12.9

Aperol, prosecco, soda.



Rossini 11.9

Prosecco, strawberry puree, fraise liqueur.



Negroni 13.8

Whitley Neill gin, campari, martini rosso.



Gin Fizz 13.5

Tanqueray gin, egg white, lemon, sugar syrup, prosecco.



Homemade Lemonade 6.3

Freshly squeezed lemon, soda water, sugar.



Bloody Mary 12.9

Smirnoff vodka, tomato juice, tabasco, lemon, worcester sauce, horseradish, salt & pepper.



Porn Star Martini 13.8

Smirnoff vanilla vodka, passionfruit puree, vanilla syrup, prosecco shot.

SMALL PLATES

Share a few or make a meal of it

Spring Rolls (ve) 7.7

Filled with vegetables and served with sweet chilli sauce.

Peppered Calamari 10.5

Lightly coated and fried, served with lemon & mayo.

Duck Pancakes 10.9

Shredded and mixed with spring onions, served with hoisin sauce and cucumber.

Grilled Halloumi (g)(v) 12.9

Served with spring leaves, toasted walnuts, bright citrus dressing.

Yakitori Skewers (g) 10.5

Grilled chicken, glazed with soy and mirin.

Tempura King Prawns 10.9

Served with sweet chilli sauce.

Burrata (g) 16.9

Served with Parma ham, roasted vine cherry tomatoes, finished with fragrant basil oil.

Bruschetta (ve) 8.2

Toasted sourdough topped with fresh tomato and basil salsa, finished with olive oil.

Baked Camembert (v) 16.8

Oven-baked with garlic and rosemary, served with crudites and warm sourdough bread.

SIDES

All sides are 5.5

Because every dish deserves a plus one

Thick Cut Chips (ve)

Curly Fries (ve)

Spinach (g)(ve)

Mushy or Garden Peas (g)(ve)

Green Beans (g)(ve)

Mixed or Green Salad (g)(ve)

Tomatoes & Basil (g)(ve)

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

All prices are inclusive of VAT and are in £ Sterling.

A discretionary charge of 12.5% will be added to your bill

OCEAN

Coastal flavours and seafood

Roasted Salmon (g) 20.8

Oven-roasted Scottish salmon fillet served with Mediterranean ratatouille.

Seafood Risotto (g) 19.2

Rich, creamy risotto with mussels, prawns and squid.

Sesame Seared Tuna (g) 18.0

Served with Asian-style slaw and tenderstem broccoli.

Beer Battered Haddock 20.9

Served with thick cut chips, mushy peas and homemade tartare sauce.

Salmon Fishcakes 17.5

Served on a bed of wilted spinach in a buttery caper & lemon sauce.

King Prawn Tagliatelle 19.9

Tossed with cherry tomatoes, chilli and garlic in a light white wine sauce.

LAND

Comforting plates from field and farm

Thai Red Curry (g) 17.2

Tender chicken, green beans, steamed basmati rice in a fragrant coconut base sauce.

Beef & Gruyère Lasagna 15.5

Layers of slow-cooked beef ragù, rich Gruyère, baked until golden and served with mixed leaves.

Cottage Pie (g) 14.9

Slow-cooked ground beef with garden peas in a rich gravy, topped with buttery mashed potatoes.

28-Day Dry-Aged 10oz Sirloin (g) 28.0

Grilled and served with salad garnish.

Add a side for 5.5 / Add peppercorn sauce 2.5

Chicken Caesar Salad 14.9

Chicken breast, crisp cos lettuce, crunchy croutons and shaved parmesan tossed in a creamy Caesar dressing.

Add anchovies, bacon or a soft egg 2.5

Goats Cheese Salad (g)(v) 16.2

Warm grilled goat's cheese with baby beetroot, mixed leaves and roasted pine nuts.

Vegetable Curry (g)(ve) 13.9

A comforting vegan curry with aubergine, cauliflower, sweet potato, and spinach, served with basmati rice.

Butternut Risotto (g)(ve) 15.7

Roasted butternut squash, broccoli pesto and sage oil.

BURGERS & SANDWICHES

Built to hold, hard to resist

Sirloin Steak Sandwich 21.7

Grilled sirloin steak served in stone-baked ciabatta with tomato salsa, aioli and thick cut chips.

Courgette & Red Bean Burger (ve) 13.9

Plant-based burger in a brioche bun with avocado and spicy vegan mayo, served with thick cut chips.

Homemade Beef Burger 19.5

Juicy beef patty in a toasted brioche bun with mayo, lettuce, onion, and tomato, served with thick cut chips.

Add cheese or bacon 2.5

Mediterranean Ciabatta (ve/v) 9.5

Roasted sweet peppers, courgette, squash, and tomato served in stone-baked ciabatta.

Add mozzarella 2.5

Chicken Ciabatta 15.7

Chicken with mayo, crisp celery and avocado, served in stone-baked ciabatta with thick cut chips.

Club Sandwich 17.9

A classic club filled with roasted chicken, bacon, tomato and egg, layered with mixed leaves and mayo, served with thick cut chips.

Prosciutto Sandwich 10.2

Parma ham layered with tomato relish, mozzarella and baby spinach in sourdough baguette.

TO FINISH

End on a high note

Chocolate Fondant (v) 8.9

Rich and indulgent, served warm with vanilla ice cream.

Mini Pavlova (g)(v) 8.9

Crisp meringue topped with strawberries and chantilly cream.

Affogato Al Caffè (g)(v) 6.9

Espresso coffee poured over vanilla ice cream.

Lemon, Mango & Blood Orange Sorbet (g)(ve) 6.5

A refreshing sorbet of zesty lemon, ripe mango and blood orange.

Ice Cream Selection (g)(v) 6.9

A trio of strawberry, chocolate and vanilla ice cream.



Espresso Martini 13.5

Vodka, kahlua, espresso.



Irish Coffee 9.9

Jameson whiskey, coffee, double cream.



Brandy Alexander 13.5

Courvoisier VS cognac, crème de cacao, double cream.