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(g) = Gluten Free

(v) = Vegetarian

(ve) = Vegan

NIBBLES

Perfect with a drink in hand

<b>Olives (g)(ve)</b> 3.9 <i>Mixed selection, lightly seasoned.</i>	<b>Edamame (g)(ve)</b> 5.7 <i>Maldon sea salt, fresh lime.</i>	<b>Assorted Nuts (g)(ve)</b> 3.9 <i>Roasted and lightly salted.</i>	<b>Sourdough Bread (ve)</b> 4.7 <i>Freshly baked, served with extra virgin olive oil and balsamic vinegar.</i>	<b>Padron Peppers (g)(ve)</b> 7.9 <i>Lightly charred, seasoned with Maldon salt.</i>
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APERITIFS

The perfect beginning



**Aperol Spritz** 12.9  
*Aperol, prosecco, soda.*



**Rossini** 11.9  
*Prosecco, strawberry puree, fraise liqueur.*



**Negroni** 13.5  
*Whitley Neill gin, campari, martini rosso.*



**Gin Fizz** 13.3  
*Whitley Neill gin, egg white, lemon, sugar syrup, prosecco.*



**Homemade Lemonade** 6.3  
*Freshly squeezed lemon, soda water, sugar.*



**Bloody Mary** 12.9  
*JJ vodka, tomato juice, tabasco, lemon, worcester sauce, horseradish, salt & pepper.*



**Porn Star Martini** 13.8  
*JJ vanilla vodka, passionfruit puree, vanilla syrup, prosecco shot.*

SMALL PLATES

Share a few or make a meal of it

<b>Spring Rolls (ve)</b> 7.7 <i>Filled with vegetables and served with sweet chilli sauce.</i>	<b>Peppered Calamari</b> 10.2 <i>Lightly coated and fried, served with lemon &amp; mayo.</i>	<b>Duck Pancakes</b> 10.7 <i>Shredded and mixed with spring onions, served with hoisin sauce and cucumber.</i>	<b>Grilled Halloumi (g)(v)</b> 12.9 <i>Served with spring leaves, toasted walnuts, bright citrus dressing.</i>	<b>Yakitori Skewers (g)</b> 10.2 <i>Grilled chicken, glazed with soy and mirin.</i>
<b>Tempura King Prawns (g)</b> 10.5 <i>Served with sweet chilli sauce.</i>	<b>Burrata (g)</b> 16.9 <i>Served with Parma ham, roasted vine cherry tomatoes, finished with fragrant basil oil.</i>	<b>Wholetail Scampi</b> 9.8 <i>Breaded and served with homemade tartare sauce.</i>	<b>Bruschetta (ve)</b> 7.5 <i>Toasted sourdough topped with fresh tomato and basil salsa, finished with olive oil.</i>	<b>Baked Camembert (v)</b> 16.8 <i>Oven-baked with garlic and rosemary, served with crudites and warm sourdough bread.</i>

OCEAN

Coastal flavours and seafood

<b>Roasted Salmon (g)</b> 20.5 <i>Oven-roasted Scottish salmon fillet served with Mediterranean ratatouille.</i>	<b>Seafood Risotto (g)</b> 19.2 <i>Rich, creamy risotto with mussels, prawns and squid.</i>	<b>Sesame Seared Tuna (g)</b> 18.0 <i>Served with Asian-style slaw and tenderstem broccoli.</i>	<b>Beer Battered Haddock</b> 20.9 <i>Served with thick cut chips, mushy peas and homemade tartare sauce.</i>	<b>Salmon Fishcakes</b> 17.2 <i>Served on the bed of wilted spinach in a buttery caper &amp; lemon sauce.</i>	<b>King Prawn Tagliatelle</b> 19.9 <i>Tossed with cherry tomatoes, chilli and garlic in a light white wine sauce.</i>
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LAND

Comforting plates from field and farm

<b>Thai Red Curry (g)</b> 17.2 <i>Tender chicken, green beans, steamed basmati rice in a fragrant coconut base sauce.</i>	<b>Beef &amp; Gruyère Lasagna</b> 15.5 <i>Layers of slow-cooked beef ragù, rich Gruyère, baked until golden and served with mixed leaves.</i>	<b>Cottage Pie (g)</b> 14.8 <i>Slow-cooked ground beef with garden peas in a rich gravy, topped with buttery mashed potatoes.</i>	<b>Goats Cheese Salad (g)(v)</b> 16.2 <i>Warm grilled goat's cheese with baby beetroot, mixed leaves and roasted pine nuts.</i>
<b>Vegetable Curry (g)(ve)</b> 13.9 <i>A comforting vegan curry with aubergine, cauliflower, sweet potato, and spinach, served with basmati rice.</i>	<b>28-Day Dry-Aged 10oz Sirloin (g)</b> 28.0 <i>Grilled and served with salad garnish. Add a side for 5.5 / Add peppercorn sauce 2.5</i>	<b>Chicken Caesar Salad</b> 14.9 <i>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</i>	<b>Butternut Risotto (g)(ve)</b> 15.7 <i>Creamy roasted butternut squash risotto, finished with broccoli pesto and sage oil.</i>

BURGERS & SANDWICHES

Built to hold, hard to resist

<b>Sirloin Steak Sandwich</b> 21.7 <i>Grilled sirloin steak served in stone-baked ciabatta with tomato salsa, aioli and thick cut chips.</i>	<b>Courgette &amp; Red Bean Burger (ve)</b> 13.9 <i>Plant-based burger in a brioche bun with avocado and spicy vegan mayo, served with thick cut chips.</i>	<b>Chicken Ciabatta</b> 15.7 <i>Chicken with mayo, crisp celery and avocado, served in stone-baked ciabatta with thick cut chips.</i>	<b>Prosciutto Sandwich</b> 10.2 <i>Parma ham layered with tomato relish, mozzarella and baby spinach in sourdough baguette.</i>
<b>Homemade Beef Burger</b> 19.2 <i>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</i>	<b>Mediterranean Ciabatta (v)</b> 9.5 <i>Roasted sweet peppers, courgette, squash, and tomato served in stone-baked ciabatta. Add mozzarella 2.5</i>	<b>dion Club Sandwich</b> 17.9 <i>A classic club filled with roasted chicken, bacon, tomato and egg, layered with mixed leaves and mayo, served with thick cut chips.</i>	

SIDES

All sides are 5.5

Because every dish deserves a plus one

<b>Thick Cut Chips (ve)</b>	<b>Curly Fries (ve)</b>	<b>Spinach (ve)</b>	<b>Mushy or Garden Peas (g)(ve)</b>	<b>Green Beans (g)(ve)</b>	<b>Mixed or Green Salad (g)(ve)</b>	<b>Tomatoes &amp; Basil (g)(ve)</b>
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TO FINISH

End on a high note

<b>Chocolate Fondant (v)</b> 8.9 <i>Rich and indulgent, served warm with vanilla ice cream.</i>	<b>Mini Pavlova (g)(v)</b> 8.9 <i>Crisp meringue topped with strawberries and chantilly cream.</i>	<b>Affogato Al Caffè (g)(v)</b> 6.9 <i>Hot espresso poured over vanilla ice cream.</i>	<b>Lemon, Mango &amp; Blood Orange Sorbet (g)(ve)</b> 6.5 <i>A refreshing sorbet of zesty lemon, ripe mango and blood orange.</i>	<b>Ice Cream Selection (g)(v)</b> 6.9 <i>A trio of strawberry, chocolate and vanilla ice cream.</i>
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**Espresso Martini** 13.3  
*Absolut vodka, kahlua, espresso.*



**Irish Coffee** 9.9  
*Jameson whiskey, coffee, double cream.*



**Brandy Alexander** 13.3  
*Martell VS cognac, crème de cacao, double cream.*