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3 Courses

49.95 per person

(g) = Gluten Free

(v) = Vegetarian

(ve) = Vegan

STARTERS

Langoustine Bisque (g)

Five Spiced Duck Breast Salad (g)

Pickled rhubarb & sweet cherry vinaigrette

Burrata (g)(v)

Served with with roasted tomatoes, pine nuts and basil dressing

MAINS

Pan Fried Fillet of Seabass (g)

Served with with cramer crab, crushed new potatoes and watercress sauce

Braised Beef Short Rib (g)

Served with potato puree, sauteed cavolo nero in a rich red wine, carrot & shallot sauce

Butternut Squash, Cavolo Nero & Camembert Wellington (v)

Served with sautéed baby carrots, green beans and veggie gravy

DESSERTS

Chocolate Fondant (v)

Served with vanilla ice cream

Eton Mess (g)(v)

Served with fresh berries and Hazelnut praline

Cheese Board (v)

Served with homemade fig jam & crackers

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.