

## ALL DAY MENU

MONDAY TO FRIDAY | 12PM – 10PM

### APPETIZERS

#### SCALLOPS ON THE HALF SHELL

Tomato & garlic butter,  
bacon cheese crust  
| 1a, 2, 7, 12 |  
€10/scallop

#### BAKER'S BASKET

Selection of homemade breads,  
served with Irish butter  
| 1a, 3, 7, 8 |  
€4/person

#### WHIPPED FETA

Toonsbridge Farm feta,  
olives & crisp bread  
| 1a, 7, 12 |  
€12.5

#### BACON & CABBAGE CROQUETTES

Irish gammon, Coolea cheese, cabbage,  
honey & mustard dressing  
| 1a, 3, 7, 10, 12 |  
€9.5

#### KELLY NATIVE OYSTERS

With a crisp, buttery flavour,  
sweet, mineral notes  
| 12, 14 |  
Half dozen €24 | Dozen €48

### STARTERS

#### SHIITAKE MUSHROOMS

Salt & vinegar tempura,  
chili mayo (v)  
| 1a, 3, 4, 6, 11, 12 |  
€10

#### TUNA TARTARE

Yellowfin tuna, tardivo, sesame  
mayonnaise, soy sauce  
(gf) | 3, 4, 6, 11 |  
€17

#### CALAMARI

Squid encrusted with potato  
flakes, sesame & poitin dip  
| 5, 6, 7, 11, 12, 14 |  
€12

#### DEEP-FRIED GLOBE ARTICHOKE

Crisp-fried artichoke, sage & tomato,  
romesco sauce  
(gf) (vg) | 8b, 12 |  
€14

#### DÍON VOL-AU-VENT

Truffled chicken, Foie gras, cep mushroom,  
vin jaune, Irish butter puff pastry  
| 1a, 3, 7, 12 |  
€25

#### CREAM OF CHICKEN SOUP

Irish organic chicken, homemade  
Irish dumpling  
| 1a, 3 |  
€9.5

#### DÍON PRAWN COCKTAIL

King prawns, horseradish & tomato marie rose,  
avocado, iceberg, seaweed wholemeal bread  
| 1a, 2, 3, 7, 10, 12 |  
€17.5

#### SMOKED IRISH BLACK PUDDING

Jack Mc Carthy smoked black pudding,  
fried brioche, rhubarb chutney, pistachio butter  
| 1a, 3, 7, 8g, 12 |  
€18

#### WEST CORK BUFFALO MOZZARELLA,

Winter tomato & leaves, milk roast seeds  
| 7, 8, 12 |  
€15.5

#### LAMBAY ISLAND CRAB TOASTS

Parmesan custard & caviar  
| 1a, 2, 3, 7, 11, 12 |  
€19.5

#### IRISH WAGYU DENVER CARPACCIO

Mustard cream & green sauce  
| 7, 10, 12 |  
€21

## FROM THE SEA

### WILD DOVER SOLE

Prepared whole and served  
on the bone, lemon  
(gf) | 4, 7 |

€MP

### FISH & CHIPS

Fresh Irish haddock in Irish ale batter,  
chips, mushy peas, tartar sauce  
| 3, 4, 10, 12 |

€27

### BUTTERFLY KING PRAWNS

Grilled Atlantic prawns  
in aromatic butter  
(gf) | 2, 7 |

€39.5

### MARKET FISH OF THE DAY

Locally landed white fish, caught fresh  
in Ireland each morning  
(gf) | 4, 7 |  
€MP

### CAPTAIN O'CONNELL'S MONKFISH CURRY

Monkfish, jasmine nutty fragrant rice  
(gf) | 4, 6, 8, 9, 11 |  
€27

## FROM THE LAND

### WHIPPED SMOKED TOFU

Grilled courgettes, fried hen of the woods  
mushrooms, potato & penny bun gratin  
(vg) | 6, 11, 12 |

€26

### DUCK À L'ORANGE

Barbary duck breast,  
butter potato, citrus-infused jus  
| 7, 12 |

€29

### JOHN STONE SHORT RIB

Slow-braised beef short rib,  
smooth potato purée, jus  
(gf) | 7, 9, 12 |

€27

### GOLDEN-FRIED CHICKEN MILANESE

Crumbed chicken, chorizo butter,  
Parmesan, rocket salad  
| 1a, 3, 7, 12 |

€26.5

### DÍON DOUBLE SMASH BURGER

Double grass-fed Irish beef patty, aged  
Dubliner Cheddar, crispy Irish bacon, cristal  
bread bun, triple-cooked chips, aioli  
| 1a, 7, 10, 12 |

€26

## ON THE GRILL

Grilled over charcoal on our bespoke Basque grill, DÍON celebrates the finest Irish beef. Our cuts feature John Stone, renowned for its exceptional consistency, rich depth of flavour, and unrivalled quality.

### GRILLED CENTRE & LOIN LAMB CHOPS

Ratatouille,  
Rosemary Jus.  
| 7, 12 |

€39

### DRY-AGED RIBEYE 280G

Dry-aged and richly marbled,  
flame-grilled for a deep smoky,  
buttery finish.  
| 7, 12 |

€49

### STRIPLOIN STEAK 280G

Succulent and tender, with fine  
marbling that melts for a  
rich depth of flavour.  
| 7, 12 |

€47

### DRY-AGED FILLET 200G

Prime centre-cut fillet, charred  
on the grill, finished with  
sea salt & butter.  
| 7, 12 |

€52

### T-BONE STEAK 1KG

A premium cut combining tender  
fillet and rich sirloin flavour,  
chargrilled on the bone.  
| 7, 12 |

€120

### SURF N TURF

Elevate your grill Above It All & create  
the ultimate Surf n Turf.  
(gf) | 2 |

Butterfly Prawns €30

All served with triple-cooked chips and choice of béarnaise, red wine jus or green peppercorn sauce

# DÍON

## SIDES

CREAMED SPINACH, PARMESAN CRUMB   1a, 7, 12	€6.5
FINE GREEN BEANS, SMOKED ALMONDS & CHERRY TOMATOES   7, 8b	€6.5
DÍON CAESAR SALAD   1a, 3, 7, 8i (Pine nuts), 10, 12	€6.5
ASIAN SALAD WITH PEANUT DRESSING   5, 6, 11, 12	€6.5
COLCANNON MASH Potato purée, kale, spring onion (v)   7	€6.5
PARMESAN & TRUFFLE FRIES   3, 7, 12	€6.5
SKIN-ON FRIES Hand-cut and triple-cooked in beef dripping	€6.5

## SAUCES

BÉARNAISE   RED WINE JUS   GREEN PEPPERCORN SAUCE   GARLIC AIOLI
3, 7, 12     12     7, 12     3, 12
€3

## GIFT VOUCHERS

The perfect gift awaits.  
Scan to discover our premium gift vouchers.  
Redeemable across dining and drinks.



## ALLERGENS

Our menu contains allergens, if you suffer from a food allergy or intolerance, please let a restaurant team member know upon placing your order.

1. Cereals containing gluten; 1a. Wheat 1b. Oat 1c. Barley 1d. Rye 1e. Spelt  
2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts 8a. hazelnuts 8b. almonds  
9. Celery 10. Mustard 11. Sesame seeds 12. Sulphur dioxide and sulphites 13. Lupin 14. Molluscs  
(v) Vegetarian (vg) Vegan (gf) Gluten-free