

VAUGHAN LODGE RESTAURANT

Please note Face coverings are required when coming to and leaving the table.

Starter

Crab Salad

Dashi Sauce, Lemon and Verbena Gel €14.00 6..14

Pan fried Scallops

Curry and Wakame Sauce, Onion Bhaji, Coral Crumbs €13.50 1..2..6..7..9

Goat Cheese, Brioche and Spinach

Walnuts, Pear and Black Sesame Seed Paste €10.90 1..3..8

Vaughan Lodge Seafood and Fish Chowder

Herb and Prawn Oil €12.50 2..4..7..14

Crab Claws

Spicy Tomato and Coconut Sauce, Pickled Cornichons €14.00 ..2

Main Course

Fillet of Beef

Caramelised Onion, Caffe de Paris Butter and Portobello Mushroom €36.00 4..6..9..10..12

Fish and Chips

Tartare Sauce, Mushy Peas and Malt Vinegar Jam €21.00 1..4..11..12

Sous Vide Breast of Chicken

Caponata, Polenta Panisse and Aubergine €24.50 6..9..12

Blackened Organic Salmon

Broad Beans and Rhubarb, Vin Jaune and Buttermilk Sauce €28.00 ..7

Vaughan Lodge Home Made Beef Burger

Charcoal Brioche Bun, BBQ Mayo, Grilled Onions, Beef Tomato, Lettuce and Cheddar Cheese €17.50 1..3

Sirloin Steak or Rib Eye

Pickled Mustard, Silverskin Onions, Tenderstem Broccoli, Treacle Jus €30.00 10..12

Halibut

Cucumber Broth, Pistachio Crust, Grape Salsa, Lime Creme Fraiche €30.00 7..8..9

Dessert

Milk Chocolate Peanut and Caramel

Profiterole Filled with Salted Caramel Chantilly, Hid in a Peanut Butter and Milk Chocolate Mousse Gateau, Served with Peanut Frozen Parfait €10.00 1..3..5..7

Rhubarb Grapefruit and Vanilla

Timut Pepper Meringue, Rhubarb Curd, Vanilla Chantilly, Grapefruit and Rhubarb with Rhubarb Sorbet €10.00 3..5..GF

Strawberry and Elderflower

Croissant Tartlet, Elderflower Light Cream, Marinated Wexford Strawberries, Strawberry and Elderflower Jus and Sorbet €10.00 1..3..7

Cherry and Choc Vegan

Granola, Mexican Dark Chocolate Mousse, Cherry Tea Roll, Cherry Gel, Cider Sorbet €10.00 1..8

Please inform your server of any allergies or dietary requirements you may have