

VAUGHAN LODGE RESTAURANT

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

Starter

Crab Salad

Dashi Sauce, Lemon Verbena Gel €16.00

Pan fried Scallops

Curry and Wakame Sauce, Onion Bhaji, Coral Crumbs €16.00

St Tola Goats Cheese

Goats Cheese Curd, Crispy Brick Pastry, Autumnal Fruits, Tomato & Olives, Walnuts €12.00

Vaughan Lodge Seafood and Fish Chowder

Herb and Prawn Oil, Fennel €12.50

Beef Short Rib

Marinated and Braised for 72 hours, Sweet Potato Puree, Red Onion Marmalade, Peanuts, Pickled Mustard, Jus €13.00

Main Course

Sirloin Steak or Rib Eye

Creamy Bourguignon Ganish, Fried Onion, Szechuan Jus €30.00

Fish and Chips

Tartare Sauce, Mushy Peas and Malt Vinegar Jam €21.00

Poached Chicken Breast

Pearl Barley Risotto, Wild Mushrooms, Leek, Onion Foam €24.50

Hake

Chorizo, Courgette, Peas, Artichoke, Mussels. Creamy Chicken Sauce €25.00

Barbary Duck Breast

Celeriac, Fennel, Cashew Nuts, Granny Smith, Orange Jus €34.00
(€5.00 Supplement for dinner included package)

Halibut

Broccoli, Smoked Almond Pesto, Parmesan Mousse €30.00

Dessert

Tiramisu

Cantucci Almond Biscotti, San Vito, Espresso. Coffee Ice Cream €12.00

Apple Pie

Irish Bramley Apple Deep Pie, Served Warm with Vanilla Ice Cream, Vanilla Anglaise. €11.00

Banoffee, Twisted with Baileys

Caramel Shortbread, Baileys and Caramel Mousse, Banana Bavarois. Baileys Ice Cream €10.00

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