

VAUGHAN LODGE RESTAURANT

Starter

Goat Curd €12.50

Fermented Malt Gel, Strawberries, Piel de Sapo Melon, Watermelon,
Elderflower Vinegar, Tarragon Oil Powder

Whiskey Cured Salmon €12.95

Cucumber, Kiwi, Spring Onion, Wasabi & Herb Mayo, Miso,
Sour Dough Crunch

Pan fried Scallops €13.95

Broad Beans, Petit Pois, Charred Corn, Beurre Blanc, Roasted Almond Cream, Orange
Gel, Pickled Shallots, Pea Shoots.

House Salad €11.50

Heirloom Tomato, Sea Buckthorn, Pickled Cucumber,
Seasonal Leaves and Herb Ranch Dressing, Mix Seeds

Main Course

Fillet of Beef €36.00

Black Garlic, Onion Spaghetti, Red Wine Jus

Chicken Supreme €24.50

French Toast, Wild Mushrooms, Mustard and Espresso Dressing,
Wild Berries and Jus

John Dory €31.00

Bitter Lemon Marmalade, Pink Grapefruit, Seaweed Salad,
Burre Blanc and Salmon Roe

Brill €30.00

Lemon Sauce, Brown Shrimps, Fennel, Green Olive Gel

Dessert

Triple Chocolate Dome €10.00

Selection of Berries, Passion fruit, Coffee Crumb

Pina Colada €10.00

Confit Pineapple and Mousse, Coconut Crumble,
Muscovado and Rum Jelly

Bitter Lemon Curd Tart €10.00

Basil Ice-cream, Seasonal Fruit

Selection of Irish Cheeses €12.50

Crackers and Chutney