

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

Prawn Cocktail €10.00

Vaughan Lodge Seafood and Fish Chowder

Herb and Prawn Oil €12.50

Vegetable Soup €8.00

Main Course

Fillet of Beef

Caramelised Onion, Caffe de Paris Butter and Portobello Mushroom €36.00

Fish and Chips

Tartare Sauce, Mushy Peas and Malt Vinegar Jam €21.00

Sous Vide Breast of Chicken

Caponata, Polenta Panisse and Aubergine €24.50

Beef Short Rib

Marinated and Braised for 72 Hours, Parsley Root Puree, Shimeji Mushrooms, Asparagus, Szechuan Pepper Jus.

€28.00

Grilled Organic Salmon

With Hollandaise Sauce €28.00

Vaughan Lodge Home Made Beef Burger

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

Desert

American Cheesecake

With Vanila Ice Cream €10.00

Baileys Crème Brule €10.00

Trio of Mini Desserts

Bread (Brioche) and Butter (and Chocolate!) Pudding / Eton Mess, not so Messy! / Banoffee. Served With Cassia Cinnamon & Bourbon Vanilla Ice Cream.

€12.00

Cheese & Fruits Plate

Selected Irish and French Cheese and Fresh Fruits.
Served with Homemade Bread and Mango Chutney.

€14.00

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