

# VAUGHAN LODGE RESTAURANT

## **S t a r t e r**

### **Beetroot Gnocchi and Goats Cheese Cream €12.95**

Pecans, Wild Garlic Pesto, Lemon Verbena Gel, Dry Orange Zest, Leaves

### **Pan-fried Pork Belly €12.50**

Miso Celeriac Puree, Ratatouille of Vegetables, Pickled Gherkins, Jus

### **Seafood and Shellfish Chowder €13.00**

Leek and Potato Base, Brioche and Bacon Crumbs

### **Pan-fried Scallops €18.50**

Cauliflower Purée, Horseradish and Herb Oil Sauce, Japanese Ginger

## **M a i n C o u r s e**

### ***Fillet of Beef €45.00 or***

### ***Rib Eye Steak €36.00***

Potato Churro, Spinach, Capers, Horseradish, Spring Onion Stew, Onion Confit Jus

### **Pan-fried Fillet of Wild Cod €28.00**

Garden Peas and Wasabi, Asparagus, lemon Seaweed Sauce, Malt Vinegar

### **Pan-fried Fillet of Halibut €36.00**

Fennel and Wakame Salad, Picked Red Grapes, Fennel Broth

### **Sous-Vide Slaney Valley Rump of Lamb €30.00**

Polenta Cake, Turnip, Broad Beans and Green Olives, Jus

**Side Order: Chunky Chips €4.50 Vegetables €4.50**

## **D e s s e r t**

### **Selection of Ice-Creams and Sorbet €10.00**

Burnt Italian Meringue, Fresh Fruits, Cookie Crumbs

### **Chocolate Fondant €10.00**

Caramelised White Chocolate Ice Cream, Poached Rhubarb,  
Chocolate Sauce, Citrus Gel

### ***Apple Tatin €10.00***

*Green Apple Puree, Vanilla Ice-Cream,  
Rum Currants*

**We are unable to provide individual checks for parties over 4 persons.**

**Please inform your server of any allergies or dietary required**