



The Vaughan Family have welcomed guests to Lahinch for over four generations.

At VL Restaurant our style of food is balanced between the familiar and our ambition, in both flavors and choice of ingredients. Elegant classic cooking delivered in a creative and modern way.

Menus are designed around the best seasonal produce. Top quality ingredients at their very best are often only available in small quantities, so our menus can change on a regular basis to reflect this. Dining guests benefit by knowing everything on their plate will be at the height of its freshness and seasonality.

Dining has changed so please feel free to order as many or as few courses as you wish or to have two appetizers in place of a main dish etc. We regret that not all of our fish will have been caught off our shores – it is a fact of life here in Ireland that much of our produce leaves our shores only to be imported from abroad!

**Wines:** A list of 80 wines specially selected by Michael is available

Gratuities are at your discretion – all tips are shared between the service staff and the kitchen crew and paid out in full on a weekly basis.

Guímis béile so-bhlasta 'is sásúil ort anocht.  
( loose Irish translation of “Bon Appetit “)

Suppliers:

We are committed to maintaining close relationships with our local suppliers.

Pat O Connor Meats – a 5<sup>th</sup> Generation Butcher and Farmer Fillet, RibEye, Sirloin, Lamb

Seamus Shannon's Farm Kilmihil for Wagyu

Feighcullen Farm Rathangan for Duck and Chicken

CS Fish- Fresh fish and shellfish daily

St Tola's- Specialists in award winning goat's cheese and artisan cheeses

Richardson's Veg- Fresh vegetables, salads and herbs

Redmond's Fine Foods- Specialist ingredients

La Rousse

Pallas foods

Head Chef ~ Pawel Gasiorowski

Pastry Chef ~ Kyle Cilliers

# VAUGHAN LODGE RESTAURANT

## *S t a r t e r*

### ***Pan-fried Scallops €23.00***

*Wakame Butter Sauce, Cucumber and Radish, Scallop Roe, Micro Leaves*

### ***House Salad €14.00***

*Sweet Potato and Chickpea Hummus, Radishes, Pomegranate, Smoked Almonds, Jerusalem Artichokes, Buttermilk Dressed Salad Leaves, Edamame Beans, Goat Cheese.*

### ***Soup of the Day €10.50***

### ***Jacob Ladder Short Rib €14.00***

*Cabbage, Onion Puree, Braised Juices, Pickled Mustard Seeds*

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

### ***Fillet of Beef €46.00***

*Asparagus, Bearnaise Sauce, Jus, Parmesan Churros*

### ***Sirloin Steak €36.00***

*Creamy Peppercorn and Petit Vegetable Jus, Onion Rings, Spinach Emulsion.*

### ***Pecorino Crusted Fillet of Halibut €37.00***

*Fennel, Spiced Broth, Kohlrabi.*

### ***Organic Salmon €33.00***

*Miso Glaze, Saffron Shrimp & Green Vegetable, Avocado Crème*

## *D e s s e r t*

### ***White Chocolate and Vanilla Panna Cotta €12.00***

*Mixed Berry, Passion Fruit Gel, Mango, Lime Curd*

### ***Chocolate Torte €12.00***

*Salted Carmel Cream, Crunchy bits, Crème Fraiche, Passion Fruit Sorbet*

### ***Banana Mille Feuille €12.00***

*Banana Caramel, Cream Patisserie, Rum Ice-Cream*

**Please inform your server of any allergies or dietary required  
We are unable to provide individual checks for parties over 4 persons.**