



Starters

Vaughan's lobster cocktail with herb salad & a lobster chaser
€13.95

Half dozen Galway oysters
€9.95

Vaughan's seafood chowder
€6.95

*Poached free range duck egg with homemade black pudding
& foie gras butter*
€8.95

*Risotto of wild mushrooms & parmigiano reggiano
made with acquerello rice*
€8.95

*Local organic goats cheese roasted with sesame seeds,
Sautéed button mushrooms,
Sweet aubergine preserve*
€9.95

*Sautéed scallops with puree of carrot with vanilla
and a prawn foam*
€12.95

*Spring roll of Liscannor crab, Tomato Relish, Sautéed Foie Gras, Caramelised Apple &
Foie Gras foam*
€12.95



Fish Dishes

*Pan roasted halibut with braised vegetables & mashed potato
Lemon & parsley dressing
€22.95*

*Fillet of Irish cod, sautéed potatoes with smoked bacon, honey & wholegrain mustard,
brown shrimp butter
€18.95*

*Sautéed king scallops, purée of carrots with black pudding
& a truffle sauce
€25.95*

*Roasted Liscannor bay lobster, with braised lettuce, sautéed foie gras, tomato & lemon
butter
€35.95*

*Pan fried fillet of Irish organic salmon, buttered cabbage with
lardo di colonnata and a parsley sauce
€20.95*

*Liscannor bay crab claws sautéed with fresh herbs &
garlic butter, Steamed Galway mussels
€21.95*

*Vaughan's seafood platter of baked salmon, white crab meat, smoked mackerel, Dublin
bay prawn tails, crab claws, oyster, smoked salmon, steamed mussels & whole prawns
€25.95*



Meat Dishes

*Pan fried T-bone steak, confit mushroom & sautéed onions
Big chips & béarnaise sauce
€23.95*

*Assiette of lamb, roasted rack and fillet, caramelised sweetbreads, sautéed kidney with
gratin potato and a
lamb stew
€23.95*

*Roasted saddle of rabbit stuffed with a foie gras and chicken mousse, Rabbit pie and
lollypop with sautéed black pudding and wild mushrooms, rabbit jus
€22.95*

*Sautéed foie gras to accompany any of the above dishes
€6.95*