

*Welcome to Vaughan Lodge,
The Lodge at Lahinch.*

The Vaughans are one of the oldest Lahinch families and have welcomed guests to Lahinch for over four generations. The Lodge marks our return to traditional hotel keeping with an emphasis on quality. We open at Easter usually and close just before winter. We can, however, accommodate groups off season if forewarned!!

We purchase local Irish meats from Bernard Roughan, Ennistymon. Poultry is sourced from reputable suppliers who assure us of traceability and quality. Our fish comes fresh from the Atlantic delivered to Lahinch as soon as possible by Garrihy Seafoods in Doolin.

Our menus have been devised with a balance between fine dining and what is popular locally. The recession is upon us but we have decided not to cut back on quality and we leave the decisions on spending in your hands alone!!

We are always delighted to take your advice and assistance in developing the menu and service quality. Please feel free to offer your opinion anytime.

Your chef this evening is Carol O'Brien who hails from Kildare and who has made Clare her home for a number of years now.

*Guimid béile so bhlasta sásúil ort anocht.
(loose Irish translation of “Bon Appetit “)
James Coffey—Head Chef*

*Michael and Maria Vaughan
& All the team.*



Smoked Haddock and Clam

Chowder

€10.00

Parma Ham Salad

Organic Leaves, Almonds, White

Peach and Argan Oil

€8.50

Warm herb crusted St Tola's

Goats Cheese

Candied Walnut, Beetroot and

Organic Leaf Salad

€11.00

Gravadlax of Organic Salmon

Caper and Raisin Dressing

€13.00

Roast Prawns,
Slow Cooked Pork Belly,
Pickled Apple Puree and Baby
Watercress

€14.00

Tian of Liscannor Bay Crab,
Compressed Melon and Melon
Gazpacho

€13.00

Fillet of Local Angus Beef
"Rossini"

Rosti potato, Seared Foie Gras
Truffle Oil Jus

€28.50

*Seared Scallops
Baby Summer Vegetables, Carrot
and Sauternes Dressing*

€28.00

*Roast Loin of Burren Lamb
Confit Shoulder, Ratatouille,
Aubergine and Herb Jus*

€28.00

*Fillet of Halibut
Peas and Pea Purée, Girolles and
Lobster Velouté*

€27.00

*Roast Fillet of Hake
Asparagus, Broad Beans, Clam and*

Chorizo Vinaigrette

€24.50

Pan Fried Fillet of Monkfish

Curried Mussel Cream

€28.00

Warm Chocolate Fondant

Vanilla Ice Cream

€8.00

Pistachio and Polenta Cake

Marinated Strawberries

Rhubarb Ice Cream

€8.00

Vanilla Crème Brulee

Shortbread Biscuit

€8.00

Iced Banana Parfait

Dark Chocolate Sorbet

€8.00

Selection of Ice Creams and

Sorbet

€8.00

Local Cheese Selection

Apple and Grape Chutney

€12.00

Freshly Brewed Tea and Coffee

€2.50