

Vaughan's Anchor Inn

Sample Dinner Menu

Starters

Galway Oysters

Six 13.95 Dozen 25.95

Roasted organic Inagh goats cheese sesame seeds, sautéed wild mushrooms and balsamic,
aubergine jam

10.95

Seared king Scallops, artichokes, crispy suckling pig,
Chorizo butter

13.95

Homemade black pudding and Sautéed Foie Gras,
Pistachio, apple

13.95

Roasted Galway langoustine crumble,
Wild garlic and fresh herb crumb

13.95

Vaughan's seafood Chowder

8.45

Mains

Sean diggers Liscannor bay crab claws,
Garlic butter, langoustine spring rolls,
Local organic green salad

21.95

Roasted wild sea bass,
Fennel, fish bone sauce with seaweed

27.95

Vaughan's Fish & Chip

Haddock in a 15 year old (start) batter, Chips steamed then fried in beef dripping, homemade
tartar sauce, pea puree

19.95

Sautéed Wild halibut
Cauliflower, hazelnut crust,

Hazelnut butter

28.95

Roasted Wild Irish venison, pistachio crumb,
Butternut squash, garlic gratin potatoes

26.95

Roasted fillet of Irish Beef
Sautéed Foie Gras, Open cap mushrooms
Beef dripping chips

29.95