

## Vaughan's Anchor Inn

### Sample Lunch Menu

#### Starters

Roasted Galway langoustine crumble,  
Wild garlic and fresh herb crumb

**13.95**

Soup of the day

**5.95**

Vaughan's Seafood Chowder

**8.45**

Galway Oyster's by the half dozen,  
Shallot & balsamic vinegar

**13.95**

Homemade black pudding, sautéed Foie Gras,  
Apple and pistachio

**12.95**

#### Mains

Traditional Fish & Chips, Homemade tartar sauce.  
The chips are peeled, cut, steamed & fried in Vaughan's. The fish is cooked in a 15yr old  
(Start) Batter & then fried in Beef Dripping

**16.95**

Sean digger's liscannor bay crab claws,  
Cooked with garlic butter, langoustine spring rolls  
Local organic salad

**21.95**

Grilled fillet of Irish cod, sprouting broccoli,  
Sautéed potatoes with Lardo, honey and mustard dressing

**17.95**

Proper Scampi made with Galway Langoustine's  
Panko bread crumbs homemade chips & tartar sauce

**19.95**

Roasted rump of Irish lamb,  
Garlic gratin potatoes, smoked shallots,  
Lamb sauce

**17.95**

Sautéed duck breast cooked pink,  
Potato and apricot stuffing, duck sauce

**16.45**

Vaughan's Shepherd's pie

**15.45**