



Our menu changes daily so please check the chalkboard inside to discover what our garden has grown and what our fisherman, butcher & cheesemakers have delivered today!

Nibble and Munch

Daily fresh soup and sandwich <i>Straight from our garden into the cauldron</i>	5.50	9.95
Daily locally-caught fresh seafood dishes	<i>See the chalkboard</i>	
Freshly baked savoury tart of the day and homegrown salad leaves	7.95	10.95
Aran to Burren seafood & fish soup - Vasco style	7.50	12.95
Local Farmhouse cheese platter <i>(served with our homemade chutney and our daily baked bread)</i>	9.85	14.95
'Almost' Square Flatbreads - Lebanese-style Burren lamb, cumin, lemon and mint - Caramelised onion, St. Tola Goat's Cheese, basil & rocket	10.95	14.95
Vegetarian Risotto/Curry/Pasta Bake of the day (garden dependent) eg: Split Pea & Lentil Dal, Wild Garlic & Spinach Bake, Swiss Chard & Roast Pepper Risotto		14.95
Locally-caught fish served 'a la plancha', drizzled with olive oil and lemon <i>Only wild fish served here</i> (eg: Ling, John Dory, Turbot, Plaice)	<i>See the chalkboard</i>	
Tangier style Burren lamb served with toasted almonds, honey and coriander in a ginger and tomato sauce - <i>Oh so slow-cooked (approx. 5 hours)</i>		17.95
Baked Burren beef hot-pot - braised 'slowly' in buttermilk, almond, cardomom and star anise		18.95

Where possible, we strive to use local, seasonal and artisan produce.
All our meat is Irish and sourced from the mountains behind you, all salad leaves & herbs from our family garden & all fish and seafood from the big blue sea in front of you.

We believe in eating healthily and prepare our recipes with this in mind.

There should always be room for DESSERT...

We cook according to the seasons, which means that our food changes almost weekly. Please see the chalkboard for our ever changing dessert specials.

Toblerone cheesecake <i>quickly becoming a local favourite</i>	6.95
Warm home-baked chocolate & banana bread with melting Burren ice-cream	6.95
Vasco Knickerbockerglory	7.85
Vasco style caramel sundae	6.95
Vasco float (homemade lemonade) or Coke float	3.95
Ice-cream selection – all seasonal and a little bit special, ask for details	5.95
Add summer berries	0.95
Add white mocha sauce + marshmallows	0.85
Add caramel sauce	0.85
Farmhouse cheese platter served with our homemade chutney & bread	9.85

We believe in living healthily but sometimes you just have to indulge your senses!

See our Digestif & Coffee Menu to finish off the meal in style.

All tips go to staff.

