

DRUIDS

B R A S S E R I E

STARTERS

(v) Chef's Soup Special

€7.00

Gaelic Seafood Chowder

Bannow Bay cod fish, mussels and Connemara salmon

€8.75

Druids Classic Caesar Salad

*free range Irish cajun style chicken, crispy cos lettuce,
shaved parmesan, garlic croutons, classic caesar dressing*

€12.50

Kilmore Quay Seared Scallops

*baked cherry tomato & filo stack,
lumpfish roe and basil dressing*

€15.00*

Druids Beetroot Home Cured Salmon

*48hrs cured Connemara salmon, beetroot salmon tartare,
shaved fennel, lemon & lime dressing*

€13.50*

Terrine of Glenmalure Rabbit

*slow braised rabbit with spicy plum chutney, pickle mustard seeds
and truffle vinaigrette*

€13.50

(v) Hempenstall's Wicklow Farm Goats Cheese

*Wicklow goats cheese rolled in pine nuts and rosemary,
red onion relish and candied walnuts*

€12.50

*Foie Gras Parfait**

*Goose liver, homemade Druids Glen apple compote, port wine reduction
and lightly toasted brioche*

€15.00*

** €2.00 / **€5.00 Denotes Supplement if on Dinner Package*

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MAIN COURSES

Baked Fillet of Halibut

*creamy Wexford kale, carrots & Dunlavin smoked bacon ragout,
chateau potatoes and red wine jus*

€25.50

Wicklow Venison Loin

*Wexford baby leeks, sautéed red cabbage colcannon,
Chanterelle mushroom and juniper berry reduction*

€27.50**

Dunlavin Pork Cutlets stuffed with Fig, Apple & Hazelnuts

*this is Catherine Fulvio's own recipe of pork cutlets with
honey mustard & thyme glaze, chive mash
caramelized Druids Glen apples and cider apple sauce*

€23.50

Oven Roasted Chicken Supreme

*free range chicken, chicken mousse, caramelised sweet potato,
sautéed green asparagus, wild mushroom and merlot Jus*

€24.50

(v) Butternut Squash, Sweet Roasted Pepper & Mozzarella Wellington

*this is Catherine Fulvio's own recipe served with
purple sprouting broccoli with
toasted almonds and sundried tomato sauce*

€21.50

Wicklow Cannon of Lamb

(Chef Recommendation is cooked pink)

*roulade of slow braised belly of lamb with Dunlavin black pudding,
truffle mash, buttered spinach and confit shallots*

€29.50**

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FROM THE GRILL

10 oz Grilled Irish Strip Loin Steak €27.00

*8oz Fillet of Irish Beef €29.50 ***

*all grilled items are served with slow braised beef cheek,
potato rosti, stuffed tomatoes, Arklow field mushroom & onion,
Druids Glen chunky chips and a choice of either
béarnaise, pepper or red wine sauce*

SIDE ORDERS

*Druids Glen Chunky Chips
Homemade Fresh Onion Rings
Baby Boiled Potatoes
Mixed Baby Green Salad
€3.50 each*

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DESSERTS

*Druids Glen Banoffee Pie
with banana ice cream
€8.50*

*Warm Chocolate Fondant
a cup of rich warm 72% molten chocolate served
with vanilla ice cream
€ 8.50*

*Plum & Cinnamon Crumble
with lemon posset, honeycomb ice cream
€8.00*

DRUIDS

B R A S S E R I E

Poached Pear

*poached in saffron and white wine with ginger biscuit,
chocolate sauce and praline ice cream*

€8.00

Passion Fruit and Orange Tart

*this is Catherine Fulvio's own recipe of
passion fruit and orange tart with white chocolate ice cream*

€8.00

Druids Glen Homemade Pavlova

(Dessert for two)

with tropical fruits, coconut ice cream and chocolate sauce

€15.00**

Wicklow Farmhouse Cheese Platter

*our selection of cheeses from Hempenstall's farm in Arklow include
Wicklow Baun, Wicklow Gold, Wicklow Blue and Wicklow Goat's Cheese
with Druids Glen tomato chutney, grapes & crackers*

€12.50 **

*All of our ice creams are sourced locally from
Goldenhill Farm in Blessington, Co. Wicklow.*

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