

APPETISERS

Soup Of The Day (2,11-Wheat)	8.90
Druids Soda Bread	
Seafood Chowder (2,3,4,5,11-Wheat)	12.90
Druids Soda Bread	
Crispy Chicken Wings (1,2,7,8,9,11-Wheat, 12, 13)	10.90
Korean Whiskey BBQ, Smoked Paprika Crème Fraiche	
Mozzarella Caprese Salad (2,9,11-Wheat)	11.50
Pesto, Rocket, Heirloom Tomato	
Spring Vegetable Salad (11-Wheat) (VG) 🍌	14.50
Salt Baked Vegetables, Roast Squash, Blood Orange, Shaved Fenel	
Druids Caesar Salad (1,2 9,11-Wheat,13)	
Parmesan, Garlic Crouton, Smoked Pancetta Lardons, Conor Wilson Baby Gem	
Smoked Chicken	16.50
Prawn Skewers (3)	17.70

MAINS

Open Buttermilk Chicken Sandwich (2 8 9,11-Wheat,13)	18.90
Asian Slaw, Fries	
Maple Glazed Ham & Cheddar Ciabatta (2,9 11-Wheat,12,13)	16.70
Ballymaloe Relish, Fries	
Open BBQ Jackfruit Heart Sandwich (9,8,11-Wheat) (VG) 🍌	16.70
Focaccia, Pico De Gallo, Avocado Puree, Fries	
Wild Mushroom, Rosemary & Ricotta Pappardelle (1,2,9 11-Wheat) (V)	18.90
Topped With Toasted Herb Crumb	
Ballyhack Smoked Salmon (5,9,11-Wheat)	16.70
Bullford Farm Roquette, Dill Crème Fraiche, Druids Soda Bread, Lemon	
Roasted Cauliflower Curry (8,11-Wheat) (V, VG) 🍌	17.70
Tandoori Spiced Lentil & Chickpea, Roast Pepper, Soy Labneh, Naan	
Caper & Lemon Haddock & Chips (1,2 5,9,11-Wheat)	22.90
Pea & Mint Purée, Black Garlic Tartar Sauce	
Druids Anti Pasti Platter & Wine Special	52.00
(1,2 7,9,11-Wheat,13)	
Sliced Meats, Roast Vegetable, Olives, Wicklow Blue Cheese, Smoked Beetroot Hummus	
Served With a Choice of Pena Tejo Macabeo Sauvignon Blanc or Tempranillo Syrah Cabernet	

FROM THE GRILL

10oz Irish Striploin Steak (2,9,11-Wheat,12,13) **38.50**

Or

8oz Ribeye Steak (2,9,11-Wheat,12,13) **33.90**

Roast Plum Tomato, Portobello Mushroom, Green Peppercorn Chop House Butter,
Rosemary House Fries

Druids Beef Burger (1,2,7,11-Wheat,13) **20.90**

Toasted Onion Bread, Pickled Onion, House Relish, Taleggio Cheese, Conor Wilson Organic Leaves,
Rosemary Fries

Spiced Roast Chicken (2,7,8,9,11-Wheat) **27.50**

Cooked In A Smoked Paprika Broth, Asian Slaw, Sweet Potato Fries

SIDES **6.20**

**House Fries
(9,11-Wheat)**

Rosemary Salt

**Sweet Potato Fries
(1,9,11-Wheat,13)**

Garlic Aioli

**Rocket & Parmesan Salad
(9)**

Balsamic

DESSERTS

Sticky Toffee Pudding (1,2,11-Wheat) **9.90**

Toffee Sauce, Vanilla Ice Cream

Rich Brownie (1,2,11-Wheat) **9.90**

Salted Caramel Ice Cream, Chocolate Sauce

Pistachio & Olive Oil Cake (1,2,10-Pistachio,11-Wheat) **9.90**

Lemon Curd, Lemon Sorbet

Ginger Crème Brûlée (1 2,11-Wheat) **9.90**

Forced Rhubarb Marmalade

Vegan Apple Tart (11-Wheat) (VG) 🍏 **9.90**

Apple Sorbet, Citrus Gel

Irish Artisan & Farmhouse Cheese Board (1,2,9,10-Hazelnut,11-Wheat,12,13) **16.50**

House Chutney, Crackers

Please Ask A Member Of Staff If You Need Additional Information On Food Allergens.
Please Let The Server Know If You Have Special Dietary Requirements.

Items Marked By A Number Contain One Or More Of The Following:
Eggs 1; Milk 2; Crustacean 3; Molluscs 4; Fish 5; Peanuts 6; Sesame 7; Soya 8; Sulphur Dioxide 9;
Nuts 10; Cereals Containing Gluten 11; Celery 12; Mustard 13; Lupin 14;
11 Denotes Regular Gluten, 11*Denotes Both Gluten & Oats Being Present In A Dish

All Of Our Meat Is Sourced In Ireland



Our vegan dishes have been created in partnership with our neighbours at



The Happy Pear