



APPETISERS

Soup of the Day (2, 11*)	8.50
Druids soda bread	
Seafood Chowder (2, 3, 4, 5, 11*)	12.50
sour dough crisp	
Crispy Chicken Wings (1, 2, 7,8, 9,11, 12, 13)	10.50
Korean whiskey BBQ, smoked paprika crème fraiche	
Mozzarella Caprese Salad (2,9,11*)	11.00
pesto, rocket, heirloom tomato	
Spring Vegetable Salad (11) (VG) 🍌	13.50
salt baked vegetables, roast squash, blood orange, shaved fenel	
Druids Caesar Salad (1, 2, 9, 11, 13)	
parmesan, garlic crouton, smoked pancetta lardons, Conor Wilson baby gem	
Smoked Chicken	16.00
Prawn Skewers (3)	17.00

MAINS

Open Buttermilk Chicken Sandwich (2, 8, 9, 11, 13)	18.00
Asian slaw, fries	
Maple Glazed Ham & Cheddar Ciabatta (2, 9, 11, 12, 13)	16.00
Ballymaloe relish, fries	
Open BBQ Jackfruit Heart Sandwich (9, 8, 11) (VG) 🍌	16.00
focaccia, pico de gallo, avocado puree, fries	
Wild Mushroom, Rosemary & Ricotta Pappardelle (1, 2, 9, 11) (V)	18.00
topped with toasted herb crumb	
Ballyhack Smoked Salmon (5,9,11*)	16.00
Bullford Farm roquette, dill crème fraiche, Druids soda bread, lemon	
Roasted Cauliflower Curry (8, 11) (V, VG) 🍌	17.00
tandoori spiced lentil & chickpea, roast pepper, soy labneh, naan	
Caper & Lemon Haddock & Chips (1, 2, 5, 11)	22.00
pea & mint purée, black garlic tartar sauce	

FROM THE GRILL

10oz Irish Striplion Steak (2, 9, 12, 13) 36.50

or

8oz Ribeye Steak (2, 9, 12, 13) 32.50

Roast plum tomato, portobello mushroom, green peppercorn chop house butter, rosemary house fries

Druids Beef Burger (1, 2, 7, 11, 13) 20.00

toasted onion bread, pickled onion, house relish, taleggio cheese, Conor Wilson organic leaves, rosemary fries

Spiced Roast Chicken (2, 7, 8, 9) 26.50

cooked in a smoked paprika broth, Asian slaw, sweet potato fries

SIDES 6.00

House Fries

Rosemary salt

Sweet Potato Fries (1, 13)

Garlic aioli

Rocket & Parmesan Salad (9)

Balsamic

DESSERTS

Sticky Toffee Pudding (1, 2, 11) 9.50

toffee sauce, vanilla ice cream

Rich Brownie (1, 2, 11) 9.50

salted caramel ice cream, chocolate sauce

Pistachio & Olive Oil Cake (1, 2, 10, 11) 9.50

lemon curd, lemon parfait

Ginger Crème Brûlée (1, 2, 11) 9.50

forced rhubarb marmalade

Vegan Apple Tart (11) (VG) 🍏 9.50

apple sorbet, citrus gel

Irish Artisan & Farmhouse Cheese Board (1, 2, 9, 10, 12, 13) 15.50

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 & poultry is sourced in Ireland



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



The Happy Pear