

DRUIDS GLEN

HOTEL & GOLF RESORT

DAY TIME DINING MENU

1.00pm - 5.30pm

Cauliflower Wings 🍌 (8, 11) vegan mayo dip	7.50
Mozzarella Caprese Salad (11) pesto, rocket, heirloom tomato	8.90
Soup of the Day (2, 11*) Druids soda bread	7.50
Atlantic Seafood Chowder (2, 3, 4, 11) sour dough crisp	9.90
Buffalo Wings (1, 11, 12, 13) Wicklow blue cheese dip	10.50
Druids Caesar Salad (1, 2, 7, 11, 13) shaved parmesan, crisp crouton, bacon lardons and Bullford Farm baby gem	10.50
Add Smoked Chicken	13.50
Add Prawn Skewers (3)	16.50
Serrano Ham & Manchego Cheese Panini (2, 9, 11) Piquillo pepper relish	9.90
Vegetarian Toast (v) (1, 10, 11, 13) free range egg mayonnaise, heirloom tomato, rustic pesto & avocado on toasted sourdough	8.90
Ham & Cheese Baguette (2, 9, 11) honey glazed Callan ham, West Cork Gubbeen cheese, relish on a rustic roll baguette	9.90
Roast Foraged Mushrooms on Toast (v) (1, 2, 11) with Hollandaise Sauce	8.90
BBQ Braised and Glazed Pulled Pork on a Waterford Blaa (2, 9, 11) BBQ cooking jus, slaw	10.50
Crisp Buttermilk Chicken Sandwich (1, 2, 11, 13) apple, beet & cabbage slaw, honey and mustard mayo, stealth fries	15.50
Grilled Irish Beef & Pork Mince Burger (2, 7, 11, 13) blue cheese, garlic cream sauce, mozzarella, onion rings, bacon belly jam, brioche, stealth fries	18.50
Grilled Jackfruit Vegan" Pulled Pork" Sandwich 🍌 (11) ciabatta, baby gem, vegan coriander mayo, kimchi, sweet potato fries	14.50
Crisp Battered Kilmore Quay Haddock (1, 5, 11) chunky chips, pea & mint purée and tartar sauce	19.90

SIDES €5

Chunky Chips
Sweet Potato Fries

Mixed Leaf Salad, House Dressing
Onion Rings

DESSERTS

Sticky Toffee Pudding (1, 2, 11, 14) toffee sauce, vanilla ice cream	8.90
Rich Hazelnut Brownie (1, 2, 10, 11, 14) salted caramel ice cream, chocolate sauce	8.90
Oreo Cheesecake (1, 2, 7, 10, 11) pistachio crème anglaise	8.90
Passion Fruit and Mango Mousse (1, 2, 7, 10, 11) raspberry sorbet	8.90
Selection of Ice Cream (1, 2) honeycomb and berries	7.40
Irish Artisan & Farmhouse Cheese Board (1, 2, 9, 10, 11, 12, 13, 14)	13.50
Banana & Bitter Chocolate (8, 9, 10) (v) chocolate mousse, crisp banana bread, rum poached pineapple	9.00

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

 Our vegan dishes have been created in partnership with our neighbours at  **The Happy Pear**