

DRUIDS GLEN

HOTEL & GOLF RESORT

EVENING DINING MENU

6.00pm – 9.00pm

APPETISERS

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
Superfood Salad (VG) salt baked vegetables, roast pumpkin seed, sprouting broccoli & pear	13.50

MAINS

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) smoked Knockanore cheese, 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
Buddha Bowl 🍌 (7, 8, 10, 11) dhal, kimchi, flat bread and avocado	13.00

FROM THE GRILL

8oz Harmony Farm Ribeye Steak	28.50
10oz Striploin Steak (8, 11, 12, 13)	32.50
Steaks are served with roast shallots, tomato & garlic vierge, fries & chop house butter	
Wicklow Wolf IPA Braised Beef Short Rib (2, 9,)	16.50
crushed baked new season potato, lemon, rosemary, super food salad	
Seared Monkfish Skewer (2, 5, 8, 11)	18.90
Kerala curry, Pilau rice, grilled Paratha bread	

SIDES €5

Chunky Chips	Mixed Leaf Salad, House Dressing	Sweet Potato Fries
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DESSERTS

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

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**