



EVENING MENU
16:00 – 21:00

APPETISERS

Soup of the Day (2, 11*, 12) Druids stout soda bread	8.50
Seafood Chowder (2, 11*, 12) Creamy fish stock based broth with fresh seafood selection, Druids stout soda bread	12.50
Beet Cured Salmon (2, 5) Pickled cucumber, watercress, horseradish	10.90
Buffalo Wings (1,2,12,13) Wicklow blue cheese dip	10.50
Druids Spiced Chicken Caesar Salad (1, 2, 9, 11, 13) Lightly spiced chicken fillet, shaved parmesan, crisp crouton, bacon lardons, Bullford Farm baby gem	15.50
Add Prawn Skewers (3)	16.50
Superfood Salad (V) 🥗 Salt baked vegetables, roast pumpkin seed, sprouting broccoli, pomegranate, pear	13.50

MAINS

Chicken Jalfrezi (2, 9, 11, 13) Pilau rice, chutney, poppadum	18.50
Crisp Battered Kilmore Quay Haddock (1, 2, 5, 9, 11) Chunky chips, pea & mint purée, tartar sauce	21.00
Channa Masala (7, 8, 10, 11) (V) 🥗 Lime pickle, apricot chutney, flat bread	15.50
Crispy Buttermilk Chicken Sandwich (2, 9, 12) Stealth fries, Korean BBQ mayo	19.00
Pulled Beef Brisket Focaccia (2,8,9,11,13) Hickory BBQ Sauce, swiss cheese, french fries	16.50
Smoked Bacon & Chorizo Carbonara (1,2,9,11) Papperdele pasta, parmesan cream, garlic, parsley	17.50



FROM THE GRILL

8oz Harmony Farm Ribeye Steak	28.50
10oz Striploin Steak (2, 9, 12, 13)	32.50
Steaks served with roast shallots, tomato & garlic vierge, fries, chop house butter	
Grilled Irish Beef & Pork Mince Burger (1, 2, 7,9, 11, 13)	19.00
Artisan cheddar cheese, bacon jam, baby gem, tomato, brioche, stealth fries	
Grilled Portabello Mushroom Burger (1, 2, 7,9, 11, 13)(V) 🍌	16.50
Artisan brie, baby gem, tomato jalapeno relish, brioche, stealth fries	
Fish of the Day (2, 5)	21.90
Please ask your server for details	

SIDES 5.00

Chunky Chips (9) House Green Leaf Salad French Fries Tabboleh Salad (11, 14)

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	
Poached Rhubarb, Crumble & Cream (1, 2, 11, 14)	8.90
Selection of Ice Cream (1, 2)	7.50
Honeycomb, berries	
Irish Artisan & Farmhouse Cheese Board (2, 11, 14)	13.50
Vegan Dark Chocolate Brownie (8, 10, 11) (v) 🍌	9.00
Raspberry sorbet	

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 and poultry is sourced in Ireland

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