



## LUNCH MENU 1.00pm – 4.00pm

### STARTERS

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<b>Soup of the Day (2, 11*)</b> Druids stout soda bread	<b>8.50</b>
<b>Seafood Chowder (2, 3, 4, 5, 11*, 12)</b> creamy fish stock based broth with fresh seafood selection, Druids stout soda bread	<b>12.50</b>
<b>Crispy Chicken Wings (1, 2, 11, 12, 13)</b> smoked paprika crème fraiche	<b>10.50</b>
<b>Druids Caesar Salad (1, 2, 9, 11, 13)</b> lightly spiced chicken fillet, shaved parmesan, crisp crouton, bacon lardons, Bullford Farm baby gem	
<b>Smoked Chicken</b>	<b>16.00</b>
<b>Prawn Skewers (3)</b>	<b>17.00</b>
<b>Mozzarella Caprese Salad (11)</b> pesto, rocket, heirloom tomato	<b>11.00</b>
<b>Spring Infused Salad (11) (VG)</b> 🍌 blood orange, shaved fenell	<b>13.50</b>

### SHARING BOARDS

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<b>Druids Anti Pasti Platter (1, 2, 7, 9, 11, 13)</b> sliced meats, roast vegetable, olives, Wicklow blue cheese, smoked beetroot hummus	<b>28.00</b>
<b>Druids Smoked Fish Board (1, 2, 7, 11, 13)</b> smoked pastrami salmon, Toons Bridge trout, house pil pil prawns, lemon & vierge sauce, hummus	<b>29.00</b>

### MAINS

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<b>Open Buttermilk Chicken Sandwich (2, 8, 9, 11, 13)</b> Asian slaw, fries	<b>16.00</b>
<b>Maple Glazed Ham &amp; Cheddar Ciabatta (2, 9, 11, 12, 13)</b> Ballymaloe relish, fries	
<b>Pulled “Mojo” Pork Sandwich (2, 8, 9, 11, 13)</b> Ballymaloe relish, fries	
<b>Open BBQ Artichoke Heart Sandwich (2, 8, 11) (VG)</b> 🍌 focaccia, pico de gallo, avocado puree, fries	
<b>Ballyhack Smoked Salmon (7, 8, 10, 11)</b> Bullford Farm roquette, dill crème fraiche, Druids soda bread, lemon	

### SIDES

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<b>House Fries</b> salt	<b>Sweet Potato Fries (1, 13)</b> garlic aioli	<b>Rocket &amp; Parmesan Salad (9)</b> balsamic	<b>6.00</b>
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### DESSERTS

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<b>Sticky Toffee Pudding (1, 2, 11, 14)</b> toffee sauce, vanilla ice cream	<b>9.50</b>
<b>Rich Brownie (1, 2, 10, 11, 14)</b> salted caramel ice cream, chocolate sauce	<b>9.50</b>
<b>Pistachio &amp; Olive Oil Cake (1, 2, 7, 10, 11)</b> lemon curd, lemon parfait	<b>9.50</b>
<b>Ginger Crème Brûlée (1, 2, 7, 10, 11)</b> forced rhubarb marmalade	<b>9.50</b>
<b>Vegan Apple Tart (1, 2) (VG)</b> 🍌 apple sorbet, citrus gel	<b>9.50</b>
<b>Irish Artisan &amp; Farmhouse Cheese Board ( 1, 2, 9, 10, 11, 12, 13, 14)</b>	<b>15.50</b>

Please ask a member of staff if you need additional information on food allergens or 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*