



LUNCH MENU
13:00 – 16:00

Soup of the Day (2, 11*, 12) Druids stout soda bread	8.50
Beet Cured Salmon (2, 5) Pickled cucumber & watercress, horseradish	10.90
Buffalo Wings (1, 2, 12, 13) Wicklow blue cheese dip	10.50
Druids Caesar Salad (1, 2, 9, 11, 13) Shaved parmesan, crisp crouton, bacon lardons & Bullford Farm baby gem	12.50
Add Prawn Skewers (3)	16.50
Superfood Salad (V) 🥗 Salt baked vegetables, roast pumpkin seed, sprouting broccoli & pear	13.50

MAINS

Chicken Jalfrezi (2, 9, 11, 13) Pilau rice, chutney, poppadum	17.50
Grilled Irish Beef & Pork Mince Burger (1, 2, 7, 9, 11, 13) Artisan cheddar cheese, bacon jam, baby gem, tomato, brioche, stealth fries	18.50
Crisp Battered Kilmore Quay Haddock (1, 2, 5, 9, 11) Chunky chips, pea & mint purée & tartar sauce	19.90
Roast Ham & Cheddar Ciabatta (2, 9, 11, 13, 14) Ballymaloe relish & french fries	14.50

SIDES 5.00

Chunky Chips (9)

House Green Leaf Salad

French Fries

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

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