



EVENING MENU
16:00 – 21:00

APPETISERS

Soup of the Day (2, 11*) Druids soda bread	8.50
Seafood Chowder (2, 3, 4) sour dough crisp	12.50
Crispy Chicken Wings (1, 2, 11, 12, 13) Korean whiskey BBQ, smoked paprika crème fraiche	10.50
Mozzarella Caprese Salad (11) pesto, rocket, heirloom tomato	11.00
Spring Infused Salad (11) (VG) 🍌 salt baked vegetables, roast squash, blood orange, shaved fenell	13.50
Druids Caesar Salad (1, 2, 9, 11, 13) parmesan, garlic crouton, smoked pancetta lardons, Conor Wilson baby gem	
Smoked Chicken	16.00
Prawn Skewers (3)	17.00

SHARING BOARDS

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

MAINS

Wild Mushroom, Rosemary & Ricotta Pappardelle (1, 2, 9, 11) (V, VG) 🍌 topped with toasted herb crumb	16.00
Ballyhack Smoked Salmon (7, 8, 10, 11) Bullford Farm roquette, dill crème fraiche, Druids soda bread, lemon	16.00
Roasted Cauliflower Curry (2, 7, 8, 11) (V, VG) 🍌 tandoori spiced lentil & chickpea, roast pepper, crème fraiche, naan	17.00
Braised Lamb Madras Curry (2, 8, 9, 11) pilau rice, pickle, poppadum	18.00
Caper & Lemon Haddock & Chips (1, 2, 5, 11) pea & mint purée, black garlic tartar sauce	22.00



FROM THE GRILL

8oz FX Buckley Ribeye Steak (2, 9, 12, 13)	29.50
or	
10oz FX Buckley Striploin Steak (8, 11, 12, 13)	35.50
roast plum tomato, portobello mushroom, green peppercorn chop house butter, rosemary house fries	
Druids Beef Burger (1, 2, 7, 11, 13)	20.00
toasted onion bread, pickled onion, house relish, taleggio cheese, Conor Wilson organic leaves, rosemary fries	
Spiced Roast Chicken (2, 7, 8, 9)	26.50
cooked in a smoked paprika broth, Asian slaw, sweet potato fries	
Roast Stone Bass (1, 2, 5, 9, 11)	28.50
tomato & saffron potato bouillabaisse, rouille puree	

SIDES 6.00

House Fries	Sweet Potato Fries (1, 13)	Rocket & Parmesan Salad (9)	Spring Greens
rosemary salt	garlic aioli	balsamic	chilli oil

DESSERTS

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

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 & poultry is sourced in Ireland

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