



LUNCH MENU
13:00 – 16:00

STARTERS

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

SHARING BOARDS

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

MAINS 16.00

Open Buttermilk Chicken Sandwich (2, 8, 9, 11, 13)	
Asian slaw, rosemary fries	
Maple Glazed Ham & Cheddar Ciabatta (2, 9, 11, 12, 13)	
Ballymaloe relish, rosemary fries	
Pulled "Mojo" Pork Sandwich (2, 8, 9, 11, 13)	
Ballymaloe relish, rosemary fries	
Open BBQ Jackfruit Sandwich (2, 8, 11) (VG) 🍌	
focaccia, pico de gallo, avocado puree, rosemary fries	



Ballyhack Smoked Salmon (7, 8, 10, 11)

Bullford Farm roquette, dill crème fraiche, Druids soda bread, lemon

SIDES 6.00

House Fries
rosemary salt

Sweet Potato Fries (1, 13)
garlic aioli

Rocket & Parmesan Salad (9)
balsamic

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**

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