

Breakfast

8.30am – 10.30am

Druids Heath Buttermilk Scones €5.50

With Clotted Cream, Irish Creamery Butter, Abbeyleix Preserve's
(1 Wheat, 3, 6, 7, 12)

Freshly Baked Pastry Selection €3.00 each

Almond Croissant, Chocolate Twist, Cinnamon Swirl
(1 Wheat/Barley, 3, 6, 7, 12)

Muffins €4.00 each

Blueberry, Chocolate/Hazelnut, Caramel
(1 Wheat, 3, 6, 7, 8 – Almond/Hazelnut, 12)

10.30am - 12:30pm

Woodstock Full Irish €18.50

Grilled Sausages, Cured Bacon, West Cork Black, and White
Pudding, Grilled Tomato, Field Mushrooms, Fried Egg
Poached and Scrambled Eggs available on request
(1 Wheat/Barley, 3, 6, 7, 12)

Druids Breakfast Blaa €15.50

Grilled Sausages, Streaky Bacon, Hegarty's Farmhouse
Cheddar, Ballymaloe Relish, and Fried Egg
(1 Wheat/Barley, 3, 6, 7, 12)

Creamy Field Mushrooms on Potato Rosti €14.50

Slow roasted Portobello Mushroom, Topped with Creamy
Field, Mushrooms, Spinach and Ardsallagh Feta Cheese,
Kilcoole Pea Shoots
(7, 12)

Eggs Benedict with Chive Hollandaise €16.50

Toasted Homemade Brioche, Prosciutto Wrapped Asparagus,
Finely Grated Parmesan Cheese
(7, 12)

Starters

12:00 noon – 9:00pm

Seafood Chowder €13.50

With Salmon, Prawns, Smoked Haddock, and Mussels
Brown Bread and Creamery Butter
(1 – Wheat, 2, 3, 4, 7, 9, 12, 14)

Soup of the Day €9.50

Brown Bread and Creamery Butter
(1 – Wheat, 3, 7, 9, 12)

Warm Thai Prawn and Papaya Salad €17.50

Yellow Chicory, Rice Noodles, Shredded Sugar Snaps
Peanuts, Chilli, Lime and Coriander
(2, 5 – Peanuts, 6, 12)

The Clubhouse Chicken Caesar Salad €17.50

Bulford Farm Cos Lettuce, Focaccia Croutons, Parmesan Shavings,
Smoked Bacon, Pine Nuts and Caesar dressing
(1 – Wheat, 3, 7, 8 – Pinenut, 9, 10, 12) – Vegan Adaptable

Roasted Kilcoole Heirloom Tomato and Burrata Salad €17.50

Watercress, Rocket, Watermelon and Pistachio, Modena
Balsamic Treacle
(7, 8 – Pistachio, 10, 12)

Chicken Wings with Honey Siracha Sauce €12.50

Side salad and Cashel Blue Cheese Dip
(1 – Wheat, 3, 6, 9, 10, 11, 12)

Crispy Harissa Calamari €16.50

Wakame, Coriander-lime Mayonnaise
(1 – Wheat, 2, 3, 6, 7, 10, 12, 14)

Light Bites

12:30pm - 5:30pm

Druids Classic Club Sandwich €18.50

Crispy Bacon, Cos Lettuce, Beef Tomato, Chicken Breast
and Fried Egg on White Bloomer Bread, Truffle Mayonnaise
Side salad and Skin on Chips
(1 – Wheat,3,6,7, 10,12)

Oak Smoked Salmon Sandwich on Kalonji Seed Bread €17.50

Dill Whipped Macroom Ricotta, Cucumber, Fennel,
Watercress and Organic Tomatoes, Caper Mayonnaise
Side Salad and Skin on Chips
(1 – Wheat,3,4,6,7,10,12)

Prosciutto, Fig and Stracciatella on Foccacia €17.50

Rocket, Shaved Red Onions and Basil Mayonnaise
Side Salad and Skin on Chips
(1 – Wheat,4,6,7,10,12)

Pulled Irish Beef Brisket on Baa Guette €20.50

Caramelised onions, Hegarty's Farmhouse Cheddar,
Jalapeno, Rocket and Burbon Barbecue Sauce
Side salad and Skin on Chips
(1 – Wheat,3,7,9,10,12)

Chicken Lime and Coriander Quesadillas €17.50

Smashed Avocado, Salsa Verde
Side salad and Skin on Chips
(1-Wheat,3,7,9,10,11,12)

Create Your Own Sandwich €9.50

(Gluten (Wheat), Milk, Egg, Mustard, Sulphites, Soya)

Choose from the choice below:

Chicken, Beef, Ham, Tuna, Cheddar

Add Half a Bowl of Vegetable Soup €3.75

(Gluten (Wheat), Celery, Milk)

Main Course

Smoky Glazed Irish Beef Burger with Streaky Bacon €24.50

Onion brioche bun, Hegarty's Farmhouse Cheddar,
Grain Mustard and Black Pepper Aioli
Side Salad and Skin on Chips
1 – Wheat,3,7,9,10,12

Buttermilk Fried Piri Piri Chicken Burger €22.50

Brioche Bun, Beef Tomato, Romaine Lettuce,
White Cabbage and Fennel Slaw, Mango Alioli
Side Salad and Skin on Chips
1 – Wheat,3,5,6,7,9,10,12

Deep Fried Haddock in Wicklow Wolf Beer Batter €25.75

Red Cabbage Slaw, Minted Mushy Peas, Wasabi Mayonnaise
Side Salad and Skin on Chips
1 – Wheat,3,4,6,7,10,12

Grilled Paddy O'Connell's 8oz Irish Beef Rib Eye Steak €39.50

Buttermilk Onion Rings, Cherry Vine Tomatoes, Tenderstem
Broccoli, Garlic Butter and Green Pepper Corn Sauce
Side Salad and Skin on Chips
1 – Wheat,6,7,9,10,12

Creamy Scialatielli Pasta with Prawns, Mussels and Chorizo €28.50

Garden Spinach, Tenderstem Broccoli, Oyster Mushrooms,
Lemon, Parmesan Shavings, Parsley Pesto and Foccacia Bread
1 – Wheat,2,4,6,7,8 - Pinenut,12,14

Goan Chicken Xacuti Curry €27.50

Lemon Grass Basmati Rice, Kachumber Salad, Mango Chutney
Poppadum and Naan Bread
1 – Wheat,6,7,8 -Cashew,9,10,12

All sandwiches are served with a side salad

Sides

Parmesan Truffle Fries	€6.50
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Roasted Garlic Aioli
(3,6,7,10)

Sweet Potato Chips	€6.50
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Smoked Paprika Mayonnaise & Rosemary Sea Salt
(3,6,7,10,12)

Dessert

Raspberry Coconut Sable	€11.75
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Chocolate Cream
1 - Wheat,3,6,7,8 - Almond,12

Caramel Mascarpone Tart	€11.75
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Caramelised Citrus Fruit, Meringue Pick
1-Wheat,3,6,7

Baked Lime Tequila Cheesecake	€11.75
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Caramelised Apples, Vanilla Ice Cream, Salt Caramel
Sauce
1 - Wheat, 3,6,7,12

Selection of Sorbet and Ice Creams	€11.75
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Choose from Raspberry, Mango, Strawberry, Vanilla
and Chocolate
1 - Wheat, 3,6,7,12



Originally built around the historic Woodstock House, dating back to the 16th century, Druids Glen has become one of Ireland's most celebrated golf destinations. Designed by Pat Ruddy and Tom Craddock, the championship course earned the title of European Golf Resort of the Year in 2005 and is affectionately known as the "Augusta of Europe."

Following an extensive restoration and upgrade, the 7,222-yard, par-72 course has been rebuilt to USGA standards, further enhancing its reputation for world-class golf.

Druids Glen has proudly hosted four Irish Opens, welcoming some of the game's greatest players, with champions including Colin Montgomerie and Sergio Garcia. Today, it continues to offer an unforgettable golfing experience in the heart of County Wicklow.

The above dishes may contain the following Allergens from this List

1-Cereals cont. Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts,
9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Mollusc

DRUIDS GLEN
HOTEL & GOLF RESORT