

All Day Menu

Druids Glen 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

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

Muffins €4.00

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

Woodstock Full Irish €17.50

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 €13.50

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

Smashed Avocado and Ardsallagh Feta Toast €13.50

Poached Egg, Sourdough Bread, Chickpea Shoots
(1 Wheat/Barley, 3, 6, 7, 12)

All Day Menu

Howth Head Seafood Chowder 12.50

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

Woodstock House Soup of the Day 8.75

Brown Bread & Creamery Butter
(1-Wheat, 3,7,9,12)

The Clubhouse Caesar Salad 14.50

Bullford Farm Cos Lettuce, Focaccia Croutons, Parmesan Shavings, Smoked Bacon,
Pinenuts & Buttermilk Dressing

Add Lemon & Thyme Pulled Chicken 17.50

(1-Wheat, 2-Pinenut,3,7,8-Pinenuts,9,10,12) -Vegan Adaptable

Caramelised Pear, Candied Walnut and Blue Cheese Salad 16.50

Yellow Chicory, Rocket & Red Quinoa, Creamy Honey – Lemon Dressing
(8 – Walnut, 10,12)

Chicken Wings with Spicy Buffalo Sauce 12.50

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

Druids Classic Club Sandwich 16.50

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

Open Smoked Salmon and Whipped Ardsallagh Cheese Sandwich 16.50

With Rocket, Red Onion, Caperberries & Chive Sour Cream
Side Salad & Skin on Chips
(1 – Wheat,4,6,7,10,12)

Croque Madame Sandwich 16.50

Sourdough Bread, Homecooked Ham, Hegarty's Farmhouse Cheddar
& Bbechamel Sauce, Crisp Fried Egg, Ballymaloe Relish
Side salad & Skin on Chips
(1 – Wheat,3,6,7,10,12)

All Day Menu

Create Your Own Sandwich 8.50

Choose from the choice below:
Chicken, Beef, Ham, Tuna, Cheddar
(1,2,11-Wheat,13)

Add Half a Bowl of Soup of the Day 3.75

(2,11-Wheat,12)

Steak Sandwich on Rustic Ciabatta 20.50

Caramelised Onions, Hegarty's Farmhouse Cheddar, Horseradish Aioli
Rocket & Green Peppercorn Dipping Sauce. Side Salad & Skin on Chips
(1 – Wheat,3,7,9,10,12)

Druids Irish Beef Burger 22.50

Onion Brioche Bun, Smoked Knockanore Cheddar,
Pickled Red Onion, Ballymaloe Relish
Side salad & Skin on Chips
(1 – Wheat,3,7,9,10,12)

Buttermilk Fried Harissa Chicken Burger 21.50

Brioche Bun, Spiced Buffalo Mayonnaise, Romaine Lettuce,
Honey Mustard Slaw & Pickle Cucumber
Side salad & Skin on Chips
(1 – Wheat,3,5,6,7,9,10,12)

Deep Fried Haddock in Wicklow Wolf Pale Ale Batter 24.50

Red Cabbage Slaw, Smashed Peas & Avocado, Capers & Dill Mayonnaise,
Cucumber Pickle, Side Salad and Skin on Chips
(1 – Wheat,3,4,6,7,10,12)

Sides

Parmesan Truffle Fries 6.50

Roasted Garlic Aioli (3,6,7,10)

Sweet Potato Chips

Smoked Paprika Mayonnaise & Rosemary Sea Salt **6.50**
(3,6,7,10,12)

Desserts

Apple Sticky Toffee Pudding 10.50

Caramelised apples, vanilla ice cream, salt caramel sauce
(1 – Wheat,3,6,7,12)

Molten Chocolate Brownie 10.50

Baileys ice cream, vanilla cream
(3,6,7)

Selection of Sorbet and Ice Creams 10.50

Choose from Raspberry, Mango, Strawberry, Vanilla and Chocolate
(1 – Wheat, 3,6,7,12)

Sunday Lunch

Join us on Sundays for Beautiful Sunday Lunch Specials

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:
1: Cereals Containing 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: Molluscs

All Our Beef Is Sourced in Ireland

