

THE DRUID INN

Nibbles

- Mini Loaf, Olive Oil, Balsamic Vinegar & Black Olive Tapenade (v) £4.00
- Marinated Olives (v) £3.00
- Garlic Ciabatta, Balsamic Glaze (v) £3.50
- Garlic Ciabatta, Red Onion, Goats' Cheese (v) £4.50

To Start

- Homemade Soup of the Day, Mini Loaf (v) £5.50
- Ham Hock Terrine, Black Pudding, Spiced Apple & Pear Chutney, Toasted Granary £6.25
- Red Pesto Pate, Mixed Leaves, Toast (V,V) £5.95
- Hot Cured Scottish Salmon, Cream Cheese, Mixed Leaves & Croutes £6.50
- Creamy Wild Garlic Mushrooms, Truffle oil, Garlic & Herb Croutes (v) £5.95
- Roasted Red Pepper & Sweet Potato fritters, Gem Lettuce, Sweet Chilli Sauce (V) £5.95
- Crispy Whitebait, Garlic, Chilli, Capers, Garlic Ailoi £5.95

Vegetarian & Vegan

- Vegetarian Moussaka, Flat Bread, Greek Salad £11.95
- Homemade Moroccan Falafel Burger, Field Mushroom & Tomato, Flat bread, Hand Cut Chips & Homemade Coleslaw (v) £10.95
- Greek Salad, Feta, Tomato, Onion, cucumber & Olives (v) £9.95
- Tagliatelle, Basil Pesto, Roasted Vine Tomatoes & Garlic Ciabatta £9.95
- Pea & Mint Risotto, Watercress £10.95

Let's Lunch From £5.95

Monday- Saturday 12-2.30pm
Selection of Lighter Main Courses & Sandwiches

Meat & Fish

- Rack of Welsh Lamb, Fondant Potato, Minted Lentils, Seasonal Vegetables £4.00
- Supreme of Chicken, Fondant Potato, Broad Beans & Asparagus £3.00
- 12hr Braised Welsh Black Beef Chuck, Bourguignon Jus , Creamed Mash Potato, Seasonal Vegetables £3.50
- Pan Fried Pork Tenderloin, Whole Tiger Prawns, Roasted Chorizo & Garlic Butter, Seasonal Vegetables £4.50
- Whole Seabass, Lemon, Capers Butter, & New potatoes £16.95
- Pan Fried Swordfish, Spicy Mediterranean Vegetables, Marinated King Prawns £14.50
- Scottish Salmon Fillet, Mixed Beetroot & Feta Salad £15.95

Pub Classics

- Beer Battered Haddock, Hand Cut Chips, Crushed Garden Peas, Homemade Tartare Sauce £13.95
- Lighter Beer Battered Haddock, Hand Cut Chips, Crushed Garden Peas, Homemade Tartare Sauce £9.95
- 12oz Gammon, Fried Hens' Egg, Hand Cut Chips, Crushed Garden Peas £11.95
- Welsh Black Beef Burger, Bacon, Cheese, Field Mushroom, Brioche Bun, Homemade Coleslaw, Hand cut chips £11.95
- Homemade Chicken & Mushroom Pie, Hand Cut Chips, Seasonal Vegetables £12.95
- Kilhorne Bay Scampi, Hand Cut Chips, Mixed Leaf Salad £11.95
- Warm Chicken Caesar Salad, Crispy Bacon, Anchovies & Crouton's £11.95

Please inform us of any allergies and intolerances a full list of ingredients is available upon request.

Menu's are subject to change depending on availability of ingredients

Steaks

Here at The Druid Inn we love to use the best produce from the local area and our steaks are no exception. All our steaks are Welsh Black Beef sourced from local farms.

- All Steaks are served with Hand Cut Chips, Tomato, Mushroom £14.50
- 8oz Sirloin £19.00
- 10oz Rib-eye £19.50
- 8oz Fillet £24.95

Sauces

- Pink Peppercorn £2.95
- Blue Cheese £2.95
- Garlic Butter £1.95

Sides

- Hand Cut Chips £3.00
- Beer Battered Onion Rings £2.50
- Panache of Vegetables £3.00
- Greek Salad £3.00
- Sautéed New Potatoes £3.00
- Rocket & Parmesan £2.75

Desserts

- Cheesecake of The Day, raspberry sorbet £5.95
- Goody Chocolate Hot Pot, White Chocolate Mousse £6.25
- Fresh Fruit Salad, Raspberry Sorbet £5.95
- Butternut Squash Tart, Vanilla Pod Ice Cream £5.95
- Druid Inn Eton mess, Strawberries, Raspberries, Pomegranate, Blueberries & Mango £5.95
- Welsh Cheese Board £7.95
- (Ask a member of the team for todays Cheeses)
- Selection of Chilly Cow Ice Cream £5.50
- Strawberry, Chocolate, Vanilla, Honeycomb, Mint Choc Chip*