



IT'S LOVELY TO SEE YOU AGAIN!

We have taken all HSE guidelines into consideration to ensure a safe and enjoyable experience for our guests and staff. We would ask for your help in implementing these guidelines.

MERRY CHRISTMAS

STARTERS

Homemade Soup of the Day €6.95

Chilli & Lime Calamari (G, [wheat], F, SS, SP)

Lightly battered and served with a raw salad of mango, carrots, scallions, bean sprouts & radish in a sesame dressing €12

Warm Salad of Marinated Beef (G, [wheat], M, E, SP)

Served with onion rings, melted brie & a chardonnay dressing €9.50

Mediterranean Salad (G, [wheat], MK, E)

Parma ham, avocado & shredded chicken garnished with a Parmesan & garlic flute €9.50

MAINS

Traditional Stuffed Roast Turkey & Ham (SP, S, G, [wheat])

Served with jus de rôti, champ potato and honey roasted root vegetables €17.95

The Lep's Signature Wings (CY, L, F, MD, S, MK, G, [wheat])

Louisiana hot sauce with celery and Cashel Blue Cheese dip or Signature buffalo sauce €12.95

Home Made King Prawn Scampi (C, E, G, [wheat], F, SS)

Lightly crumbed and infused with lime zest, served with fresh tartar sauce. Our main course is served with homemade chips and a seaweed, sesame seed salad STARTER €9.95 / MAIN €19.40

7oz Sirloin Steak Sandwich (SP, E, G, [wheat])

Served on a soft bread roll with a red onion marmalade, onion rings and fresh rocket. Served with homemade chips and pepper sauce €20.95

Chef's Chicken Tenders (E, G, [wheat], MK)

Served with roasted garlic mayonnaise, salad and homemade chips €16.95

Pan Fried Hake (MK, F)

With lemon zest, creamed spinach, and champ potato €20.95

Fresh Salmon (MK, F)

Oven baked with smoked sea salt confit of Mediterranean vegetables and new potatoes €21.95

8oz Freshly ground Beef Burger (MK, E, G, [wheat], MD, CY)

With house sauce, crispy onions, baby gem lettuce and beef tomato on toasted brioche bun. Garnished with sweet potato and served with homemade chips €16.95

Vegan Burger (G, [wheat], MD)

With house sauce on a toasted bun, roast peppers, gherkin, and capers. Garnished with sweet potato and served with home-made chips €14.95

Daube of Beef (S, G, [wheat], E, SP, MK)

Slow cooked in a red wine jus with pearl onions, mushrooms and bacon. Served with gnocchi and a confit of roasted vegetables €23.95

Supreme of Farmhouse Chicken (G, [wheat], E)

Wrapped in filo pastry with a honey roasted vegetable filling, champ potato and tarragon jus €19.95

Indian Curry (MK, G [wheat], CY, SY, N)

Served with pilau rice and garlic naan bread
Chicken €17.95 | Prawn €19.95 (F, C) | Chickpea €16.95



PLEASE ASK ABOUT OUR DAILY SELECTION OF HOMEMADE DESSERTS



ONE FOR THE ROAD?

If you live locally, why not order your next round to enjoy at home? We have delivery & takeaway options available!

Order Online now by scanning our QR code



ALLERGEN INFORMATION

Gluten: G | Crustaceans: C | Eggs: E | Fish: F | Molluscs: M | Soybeans: S | Peanuts: P | Nuts: N | Milk: MK | Celery: CY | Mustard: MD | Sesame Seeds: SS | Sulphites: SP | Lupin: L

All products/ dishes are stored, prepared and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer. The origin of our beef is Ireland. Please ask our staff should you have any additional queries

DRINKS MENU

WHITE

Nau Mai Sauvignon Blanc, New Zeland (SP)	€32.00 / €7.50
Yalumba Chardonnay, Australia (SP)	€29.00 / €7.50
Astoria Pinot Grigio, Italy (SP)	€30.00 / €8.00
Paco & Lola Albarino, Portugal (SP)	€37.00 / €9.50
Tiki Sauvignon Blanc, New Zeland (SP)	€35.00
Picpoul De Pinet, France (SP)	€34.00
Chateau De Sancerre, France (SP)	€55.00

RED

Babington Brook Shiraz, Australia (SP)	€29.00 / €7.50
Demartino Merlot, Chile (SP)	€29.00 / €7.50
Domaine San Maurici,	
Cabernet Sauvignon, France (SP)	€31.00 / €8.00
Vinitrio Malbec, France (SP)	€33.00 / €8.50
Conde Valdamar Rioja, Spain (SP)	€36.00 / €8.50
Latour Borgogne Pinot Noir, France (SP)	€45.00
Barron De Boutisse,	
St. Emillion Grand Cru, France (SP)	€55.00
Muga Rioja Selection Especial, Spain (SP)	€65.00

ROSÉ

Exhib Rosé (SP)	€34.00 / €8.50
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PROSECCO

Proves Prosecco (SP)	€35.00
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DRAUGHT BEERS

Guinness	€5.50
Smithwicks	€5.50
Rockshore	€6.00
Rockshore Light	€6.00
Rockshore Cider	€6.00
Carlsberg	€6.00
Hop House 13	€6.00
Harp	€6.00
Coors Light	€6.00
Heineken	€6.00
Peroni	€6.80
Chieftan IPA	€6.00

BOTTLE / GLASS

BOTTLE / GLASS

BOTTLE / GLASS

PINT

COCKTAILS

Porn Star Martini €11.00

Smirnoff Vodka, passion fruit pureé, fresh lime juice, topped with prosecco

Passion Fruit Daiquiri €11.00

Bacardi, passion fruit pureé, fresh lime juice

Strawberry Daiquiri €11.00

Bacardi, strawberry pureé, fresh lime juice

Margarita €12.00

Tequila, Triple Sec, fresh lime juice & sugar syrup. Served straight, over ice or frozen

Espresso Martini €11.50

Smirnoff Vodka, Kahlua, sugar syrup & a double shot of coffee

Mojito €11.00

Bacardi, fresh lime juice, sugar syrup, fresh mint & topped with prosecco

Old Fashioned €14.00

Bulliet Bourbon, Angostura bitters & sugar syrup (also available with Roe & Co. Whiskey upon request)

Whiskey sour €11.00

Whiskey, egg white, lemon juice & sugar syrup (Whiskey substituted for Amaretto upon request)

Atopia Low Alcohol Cocktails 0.5% €8.50

- Atopia & tonic or soda water
- Strawberry daiquiri
- Mojito

Lep Ultimate G&T €8.00

Tanqueray Gin with Schweppes Tonic Water and a choice of Orange, lime, grapefruit or strawberry garnish

HOUSE SPIRITS

35.5ML

Smirnoff Vodka	€5.50
Tanqueray Gin	€5.50
Gordons Gin	€5.50
Jameson Whiskey	€5.50
Bacardi Rum	€5.50
Captain Morgans Rum	€5.50
Bulliet Bourbon	€6.30
Johnny Walker Red	€5.50
Johnny Walker Black	€6.00

DON'T SEE YOUR FAVOURITE?

Let us know what you fancy and the team will fix up your perfect serve!

