



#### 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.

#### ENJOY YOUR MEAL!

## STARTERS

### Homemade Soup of the Day (G, [wheat], E, MK)

Served with brown bread €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

### Bouquet of Fresh Mussels (G, [wheat], MK, E, C, F)

Steamed with cherry tomatoes & basil. Served in a white wine sauce with garlic bread garnish €9.40

### Lime & Smoked Paprika Chicken Salad (SP, E)

With avocado, mango, egg & Chardonnay dressing €8.40

### Fresh Prawn Spring Roll (C, F, E, MK, G, [wheat])

With zesty lemon salad and garlic mayonnaise €10.95

## MAINS

### 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  
STARTER €8.95 / MAIN €12.95

### Homemade 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

### 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

### 10<sup>oz</sup> Sirloin Steak (SP, E, G, [wheat])

Served with mushrooms, onions, homemade chips and pepper sauce €20.95

### Supreme of Farmhouse Chicken En Croûte

(G, [wheat], MK, E)

With brie, roasted garlic and spinach, vegetable stir fry and champ potatoes €17.60

### Fillet of Fresh Hake (MK, F, C, E)

Seared golden brown and served with sweet potato straws, prawns, spinach and Café de Paris cream sauce €18.95

### Lemon Sole En Papillote (MK, F, C, SP)

Cooked with fresh crab meat, dill and glazed with a herb infused broth. Served with new potatoes and stir fried vegetables €19.30

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

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

### 8<sup>oz</sup> 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. Served with homemade chips & sweet potato crisps €16.95

### Vegan Burger (G, [wheat], MD)

With house sauce on a toasted bun, roasted peppers, gherkin, and capers. Served with homemade chips & sweet potato crisps €14.95

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#### PLEASE ASK ABOUT OUR DAILY SELECTION OF HOMEMADE DESSERTS

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#### 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

	BOTTLE / GLASS
Nau Mai Sauvignon Blanc, New Zealand (SP)	€32.00 / €7.50
Yalumba Chardonnay, Australia (SP)	€29.00 / €7.50
Astoria Pinot Grigio, Italy (SP)	€32.00 / €8.00
Paco & Lola Albarino, Portugal (SP)	€37.00 / €9.50
Domaine Desloges Touraine Sauvignon, France (SP)	€38.00 / €10.00
Picpoul De Pinet, France (SP)	€34.00
Cave Talmard Macon-Uchizy, France (SP)	€45.00

## RED

	BOTTLE / GLASS
Babington Brook Shiraz, Australia (SP)	€29.00 / €7.50
El Caminador 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
Zenato Ripassa Della Valpolicella Superiore, Italy (SP)	€55.00
Barron De Boutisse, Muga Rioja Selection Especial, Spain (SP)	€65.00
Chateau Mazerat St. Emillion, France (SP)	€70.00

## ROSÉ

	BOTTLE / GLASS
Exhib Rosé (SP)	€34.00 / €8.50
Chateau Sainte-Croix (SP)	€45.00

## PROSECCO

	BOTTLE / GLASS
Proves Prosecco (SP)	€35.00

## DRAUGHT BEERS

	PINT
Guinness	€5.80
Smithwicks	€5.80
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

## 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 <sup>(E)</sup>

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

### The Lep's 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!