

The Lep

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, [oat], E, MK, CY)
Porridge and Yogurt Brown Soda Bread €6.95

Chilli & Lime Calamari (G, [wheat], F, SS, SP, E)
Lightly battered and served with a raw salad of Mango, Carrots, Scallions, Beansprouts & Radish in a Sesame Dressing €12

Warm Salad of Marinated Beef (G, [wheat], M, E, SP)
Served with Onion Rings, melted Brie and 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 €10.95

Lime & Smoked Paprika Chicken Salad (SP, E)
With Avocado, Mango and Chardonnay dressing €8.40

MAINS

The Lep's Signature Wings
Sticky Asian Style with Yuzu Aioli, Spring Onion & toasted Sesame Seeds (G, [wheat], S, E, SS)
or
Louisiana Hot Sauce with Celery & Cashel Blue Cheese Dip (CY, L, E, MK) 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 Lemon & Basil Tartare cream. Main served with homemade chips and a seaweed, sesame seed salad
STARTER €9.95 / MAIN €19.40

Daube of Beef Bourguignon (S, G, [wheat], E, SP, MK)
12 Hour Slow Cooked Irish Beef Cheek, Red Wine Jus, Pearl Onions, Button Mushrooms, Pancetta. Served with Potato Gnocchi & Roasted Root Vegetables €23.95

Supreme of Chicken (M, SP)
Pan-fired Chicken supreme, Baked Potato Mash, roasted Rainbow Carrot, Parsnip & Thyme Jus €18.95

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

Organic Irish Salmon Fillet (F, MK, G [wheat] E)
Tenderstem Broccoli, Prawn Bisque, Dill and Parmesan Arancini €19.95

10oz Sirloin Steak (SP, M, G, [wheat])
Roast Portobello Mushroom, brown Onion Purée, Crispy Onions, homemade Chips and Pepper Sauce or Béarnaise Butter €25.95

8oz Freshly Ground Beef Burger (MK, E, G, [wheat], MD, CY)
With house sauce, Crispy Onions, Iceberg Lettuce and Beef Tomato on toasted Brioche Bun. Served with Homemade Chips €16.95

Butternut Squash and Confit Garlic Risotto (MK, SP)
Crispy Sage, Parmesan, Thyme Roasted Butternut Squash, Garlic Oil (Vegan Version Available) €14.95

Southern Fried Buttermilk Tenders (G, [wheat], MK, SP, F)
With house BBQ sauce and Homemade Chips €16.95

**PLEASE ASK ABOUT OUR
SELECTION OF DESSERTS**



**SCAN HERE TO BOOK A
TABLE FOR YOUR NEXT VISIT!**

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 Zeland (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
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 soda water

Old Fashioned €14.00

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

Whiskey Sour €11.00 (E)

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!