



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, CY)

Served with brown bread €6.95

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

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 €10.95

Lime & Smoked Paprika Chicken Salad (SP, E)

With avocado, mango, egg & Chardonnay dressing €8.40

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, MK)

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 (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

Southern Fried Buttermilk Tenders (G, [wheat], MK, SP, F)

With house BBQ sauce and twice cooked chips €16.95

Supreme of Chicken (M, SP)

Pan-fried chicken supreme, baked potato mash, roasted rainbow carrots, parsnip and 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

Grilled Plaice (F, SP, M, C, CY)

With crab and dill stuffing, served in a white wine and herb broth, baby potatoes and garden greens €19.95

10oz Sirloin Steak (SP, M, G, [wheat])

Roast portobello mushroom, brown onion purée, crispy onions, homemade chips and pepper sauce or béanaise butter €25.95

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.
Served with homemade chips & sweet potato crisps €16.95

Veggie Burger (G, [wheat], MD, E, MK)

With house sauce on a toasted bun, roasted peppers, gherkin, and capers. Served with homemade chips &

**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!