



#### 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

**Crab Crème Brûlée** (C, E, MK, MD, SP, G [wheat], N)  
Pickled Cucumber, Sourdough Toast and Parmesan  
Crisp €11.95

**Chicken Liver Pâté** (G [wheat], E, MK, SP)  
Toasted Brioche, Bramley Apple Chutney €9.50

**Crispy Chilli and Lime Calamari** (G [wheat] F, SS, SP, E, S)  
Rainbow Carrot Salad, Mango and Beansprout Salad,  
Asian Dressing €11.00

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

**Homemade Soup of the Day** (G, [oat], E, MK, CY)  
Porridge and Yogurt Brown Soda Bread €6.95

## 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

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

**8<sup>oz</sup> 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

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**PLEASE ASK ABOUT OUR  
SELECTION OF DESSERTS**

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**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!