



### IT'S LOVELY TO SEE YOU AGAIN!

Welcome back to The Leopardstown Inn.

We are delighted to be back open and have you all return to us. We have taken all HSE guidelines into consideration to ensure a safe and enjoyable experience for our guests and staff. With this in mind we would ask you to please follow all instructions from our team, practice social distancing and use the hand sanitizers provided when necessary.

### THANK YOU AND ENJOY YOUR MEAL!

#### DINNER AVAILABLE FROM 4PM

##### **The Lep's Signature Wings** (CY, L, F, MD, SY, MK, G)

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

##### **Chef's Chicken Tenders** (E, G, MK)

served with roasted garlic mayonnaise, salad and home-made chips €17.95

##### **Home Made King Prawn Scampi** (C, E, G, F, SS)

infused with lime zest, served with fresh tartar sauce, home-made chips and a seaweed and sesame seed salad €19.40

##### **7oz Sirloin Steak Sandwich** (SP, E, G)

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

##### **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, MD, CY)

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

##### **Vegan Burger** (G, 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, 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

## ONE FOR THE ROAD?

If you live locally, why not order your next round and we'll bring it to your door for when you arrive home! Please ask your server for details. (Thursday-Sunday only)



#### 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



# WINE MENU

## RED

	BOTTLE	GLASS
Babington Brook Shiraz	€29.00	€7.50
Demartino Merlot	€29.00	€7.50
Domaine San Maurici Cabernet Sauvignon	€31.00	€8.00
Vinitrio Malbec	€33.00	€8.50
Conde Valdamar Rioja	€34.00	€8.50
Latour Borgogne Pinot Noir	€45.00	

## WHITE

	BOTTLE	GLASS
Nau Mai Sauvignon Blanc	€29.00	€7.50
Yalumba Chardonnay	€29.00	€7.50
Astoria Pinot Grigio	€30.00	€8.00
Paco & Lola Albarino	€37.00	€9.50
Tiki Sauvignon Blanc	€35.00	
Picpoul De Pinet	€34.00	

## ROSÉ

Exhib Rosé	€34.00	€8.50
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## PROSECCO

Proves Prosecco	€35.00
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### FANCY BRINGING SOME HOME?

Pop in to our off licence Grape & Grain before you go! If you don't want to go into the shop please ask a member of staff and they can pop in and bring your order to the table