



EARLY DINER MENU

5pm-9pm Monday – Thursday

EACH MAIN COURSE IS €22
INCLUDES A STARTER OR DESSERT OF YOUR CHOICE

3 COURSES €27.50

Supplements apply to certain dishes

~~STARTERS~

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SOUP OF THE DAY
soda bread & butter

SEAFOOD CHOWDER
cream - soft herbs - fresh and smoked fish - brown soda bread

CHICKEN WINGS
spicy dressing - celery - blue cheese

CAESAR SALAD
baby gem - torn croutons - parmesan - smoked bacon - Caesar dressing (V) =without bacon

SLOW COOKED CHICKEN CAESAR + 1.00
as above but with the addition of grilled chicken fillet

CRISPY GOATS CHEESE
Roasted beetroot – poached pear – beetroot relish – candied hazelnut

All Beef, Lamb, Chicken, Duck and Pork that we use is of Irish origin, unless specified, & is 100% HACCP compliant with full traceability from farm to fork.

Some of our suppliers -Watkins-Oldyard Organics- Keelings-Ashes of Annascaul Wrights of Marino-Nicks Fish-Conatys- Redmond fine foods- La Rousse



~~MAIN COURSES~~

BEER BATTERED FISH AND CHIPS
chunky tartare - peas - lemon

10OZ STRIPLOIN STEAK +8.00
caramelized onion – fried mushroom – crispy onion - fries - 3 pepper cream OR garlic herb butter

CORN FED CHICKEN SUPREME
Chasseur sauce – fondant potato – poached asparagus

THE LEAP BURGER
John McLoughlin's organic beef burger – smoked bacon – Dubliner cheddar – Ballymaloe relish
Leap burger come with - smoked beef tomato – seasonal leaves – honey mustard dip – chunky fries

PAN ROASTED ORGANIC SALMON+4.00
Colcannon – pickled candy beetroots – horseradish & celeriac cream – carrot & cumin puree - asparagus

THE LEAP STEAK SANDWICH
Watkins 6oz striploin - villa manodori dressed salad - crispy onions - blue cheese dip –3 pepper cream - elite bakery toasted garlic ciabatta

THAI GREEN CHICKEN CURRY
Basmati rice – prawn crackers

MAPLE ROASTED PUMPKIN & BUTTERNUT SQUASH TARTLET
Toasted pumpkin seeds – crumbled goats cheese – pickled beetroot

~~~~SIDE ORDERS~~~~

Buttered mash – champ potatoes – seasonal salad – baby potatoes - French beans
Triple cooked fries – sweet potato fries

~~~~DESSERTS~~~~

APPLE CRUMBLE – crème patisserie – French vanilla ice cream
WARM CHOCOLATE BROWNIE – white chocolate chip - butterscotch & chocolate sauces – vanilla ice cream
WHITE CHOCOLATE PANACOTTA – caramelized white chocolate crackers
ICE CREAM SUNDAE - featherbed farms ice creams and sorbet – served sundae style
CHOCOLATE COVERED PROFITEROLES – chocolate ice cream – fresh berries

PLEASE BE AWARE THAT IT IS COMPANY POLICY TO NOT SPLIT BILLS OF 6 OR MORE

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