



A LA CARTE MENU

STARTERS

SOUP OF THE DAY	6.0
soda bread & butter	
CHICKEN WINGS	9.0
spicy dressing - celery - blue cheese	
SLOW COOKED PORK BELLY	10.0
crisp pork crackling – blackberry compote	
CHOWDER	8.5
cream – soft herbs – fresh and smoked fish – brown soda bread	
PRAWN PIL PIL.....	11.0
prawns – chilli & garlic – garlic ciabatta	
CAESAR SALAD.....	8.0
baby gem - torn croutons - parmesan - smoked bacon -Caesar dressing (vegetarian without bacon)	
SLOW COOKED CHICKEN CAESAR	10.00/13.0
as above but with the addition of grilled chicken fillet	
CRUMBED BRIE.....	8.5
Sour cranberry and cherry salad	

FISH

BEER BATTERED FISH AND CHIPS	17.0
chunky tartare - peas - lemon	
PAN ROASTED ORGANIC SALMON	19.0
Dressed crispy carrot salad – sweet fondant potato	

STEAKS

Our steaks are from Watkins butchers here in Leixlip village - aged in the old fashioned way, cut and delivered daily by Howard and his team

THE LEAP STEAK SANDWICH	16.0
Watkins 6oz striploin - Villa Manodori dressed salad - crispy onions - blue cheese dip – 3 pepper cream - elite bakery toasted garlic ciabatta	
12OZ RIB EYE STEAK.....	26.0
10OZ STRIPLOIN STEAK	25.0
9OZ FILLET	26.0
SURF AND TURF – add prawns in garlic butter	+5.0

**All steaks served with – caramelized onion – fried mushroom – crispy
onion - fries –**

3 pepper cream OR garlic & herb butter

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-Conatvs- Redmond fine foods- La Rousse



BURGERS

THE LEAP BURGER	16.5
John McLoughlin's organic beef burger – smoked bacon – Dubliner cheddar – ballymaloe relish	
THE BBQ BURGER	16.5
John McLoughlin's organic beef burger – BBQ pulled pork – spicy BBQ relish	
CHRISTMAS TURKEY SCHNITZEL BURGER	14.0
Crisp belly of bacon – cranberry dressing – toasted brioche bun	
Burgers come with - smoked beef tomato – seasonal leaves – honey mustard dip – chunky fries	

OTHER CHOICES

CORN FED CHICKEN SUPREME	18.0
Chasseur sauce – fondant potato – poached asparagus	
ROAST STUFFED TURKEY AND HAM	17.0
Creamed mash – roast potatoes – Brussels sprouts with crisp bacon lardons – maple roast veg – roast gravy	
THAI GREEN CHICKEN CURRY	18.0
Slow cooked chicken breast – mixed veg - Basmati rice – prawn crackers	

VEGETARIAN

MAPLE ROASTED PUMPKIN & BUTTERNUT SQUASH TARTLET	16.0
toasted pumpkin seeds – crumbled goats cheese – pickled beetroot	

Please note that we cook all of our food to order so therefore delays of up to 30 minutes can be expected for certain dishes especially during peak times. If you are in a hurry please ask your server for advice on dishes that can be served a little more swiftly.

SIDE ORDERS

Buttered mash	3.0
Champ Potatoes.....	3.0
Parmesan Fries	3.0
Triple Cooked Fries	3.0
Sweet Potato Fries	3.0
French Fried Onion Rings	3.0

DESSERTS

WARM CHOCOLATE BROWNIE – white chocolate chips - vanilla ice cream – butterscotch sauce	6.5
PLUM PUDDING – brandy syrup – custard foam	6.5
ICE CREAM SUNDAE – Mullins farms ice creams and sorbet – served sundae style	6.5
WHITE CHOCOLATE PANACOTTA– caramelized white chocolate crackers	6.5
APPLE CRUMBLE – crème patisserie – vanilla ice-cream	6.5

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

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