LEAPING SALMON PUBLIC HOUSE

FOOD

BRINKS





BAR OPENING HOURS

Monday to Thursday: 4pm - 11.30pm

Friday: 3pm - 12.30am Saturday: 1pm - 12.30am Sunday: 1pm - 11.00pm

KITCHEN OPENING HOURS

Mon to Friday 4pm-9pm Sat & Sun 2pm-9pm

STORY BEHIND THE COVER

On the front cover of the menu you will see a photograph taken of Blackrock Road around the early twentieth century. If you look more closely, you might just catch a glimpse of 3 men hanging around outside a pub having an old nose at the fella taking the picture.

Sitting in that pub right now, it might seem unimaginable to you that if someone came and told you there was a guy taking pictures in the village you would head outside to check it out, but back then, an event like that must have caused quite a stir to drag these guys away from their porter.

Of course we still serve lovely pints of porter in The Leaping Salmon, but also new and exciting gins, an extensive wine list and some quirky craft beers badgering for attention alongside the big boys.

These are exciting times for Blackrock and also for us, and our design team have worked hard to deliver a bar that is most beautiful and an asset to the development of the village. We do hope you enjoy your visit and whether you are having pizza or dinner, if there's

We do hope you enjoy your visit and whether you are having pizza or dinner, if there's anything we can do to make your experience more pleasurable, please don't hesitate to ask a member of staff.

PIZZA

MARGHERITA

14.00

Salsa di pomodoro, fresh mozzarella cheese, touch of basil.

*Allergens 1,6

PEPPERONI

15.50

Salsa di pomodoro, fresh mozzarella cheese, pepperoni.

*Allergens 1,6

VEGETARIAN

17.00

Salsa di pomodoro, fresh mozzarella cheese, goat's cheese, roast peppers, mushroom, red onion, basil pesto.

(v) *Allergens 1,6,7,8

CURED HAM

17.50

Salsa di pomodoro, fresh mozzarella cheese, parma ham, rocket topped with gran padano cheese.

*Allergens 1,6

HAM & MUSHROOM

15.50

Salsa di pomodoro, fresh mozzarella cheese, ham, mushrooms, ricotta.

*Allergens 1,6

CLASSIC CHICKEN

17.00

Salsa di pomodoro, fresh mozzarella cheese, chicken, sweetcorn, roast peppers, spinach. *Allergens 1,6

SPICED BEEF

18.00

Salsa di pomodoro, fresh mozzarella cheese, slow cooked pulled spiced beef, sliced tomato, pickled onion, rocket, mustard mayo, chilli & garlic.

*Allergens 1,6 nochet

ITALIAN SAUSAGE

17.00

Salsa di pomodoro, fresh mozzarella cheese, gorgonzola, red onion, Italian sausage, mushrooms.

*Allergens 1,6

BLACK PUDDING

16.00

Salsa di pomodoro, fresh mozzarella cheese, black pudding, stewed thyme, onion, cheddar & spring onion.

*Allergens 1,6

THE BANJO

18.00

Salsa di pomodoro, fresh mozzarella cheese, cajun chicken, ham, onions, sweetcorn, sprinkle of chilli & topped with rocket.

*Allergens 1,6

SPINACH RICOTTA 15.50

Salsa di pomodoro, fresh mozzarella cheese, spinach, ricotta, black pepper, gran padano cheese.

(v) *Allergens 1,6

DIABLO

€19.50

Salsa di pomodoro, fresh mozzarella, ham, pepperoni, Italian sausage and jalapeños.

*Allergens 1,6

PUTTANESCA

€17

Salsa di pomodoro, fresh mozzarella, capers, black olives, anchovies and fresh garlic.

*Allergens 1,4,6

KEBAB

SPICY BEEF KEBAB AND CHIPS

€22

Fresh mozzarella cheese, slow cooked pulled beef with garlic and chilli flakes, English mustard, pickled onion, fresh rocket, rolled in our own home baked flatbread.

*Allergens 1,6





LEAPING SALMON
PUBLIC HOUSE

LIGHT BITES

CHICKEN GOUJONS €17.50

Beautifully golden, perfectly crunchy fried chicken goujons.

Served with chips.

*Allergens 1,3,6

SCILLAN FOCACCIA €12.50

Topped with chopped tomatoes, fresh basil, oregano, cracked black pepper, sea salt, olive oil served on own homemade flatbread.

*Allergens 1,6

GARLIC, OLIVE OIL AND ROSEMARY €10.50

Our own homemade flatbread topped with garlic, olive oil and rosemary.

*allergens 1

GARLIC AND CHEESE €11.50

Our own homemade flatbread topped with garlic and fresh mozzarella cheese.

*Allergens 1,6

CHIPS

€4.00

DIPS €1.50 each or 3 for €3.00

- Garlic Mayo
- BBQ
- Tartare

FROM THE SEA

CRISPY FRIED CALAMARI

14.00

With lemon, dill & paprike mayonnaise.

*Allergens 1,4,3

PRAWN PIL PIL

17.00

Sweet and juicy prawns, slow cooked in our own chilli, garlic, Evo, parsley, served with garlic bread.

*Allergens 1,2,6

HAKF

18.00

Peroni beer battered Irish Hake, served with chips, homemade tartar sauce & mushy peas.

*Allergens 1,4,3



*Allergens Key

1. Wheat, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Soybean, 6. Milk/Milk Products, 7. Peanuts, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame, 12. Sulphites, 13. Lupin, 14. Molluscs

While every effort has been made to ensure that our ingredients are allergen free, our kitchen contains most allergens which means that cross contamination may occur.

WHITE WINE



VIANTO

8.00 32.00

PINOT GRIGIO, ITALY

Floral aromas with citrus fruit and melon flavours, perfect for drinking anytime of the day.

LES GARRIGUES 8.00 32.00 SAUVIGNON BLANC, FRANCE

Very expressive with notes of white flowers, pineapple, tropical fruit and mineral tones. Round and pleasing, fine balance, with notes of lemon and grapefruit.

MUSSEL BAY 8.50 34.00

SAUVIGNON BLANC, NEW ZEALAND

This Marlborough Sauvignon Blanc, shows lifted tropical notes of gava and passionfruit. The palate is crisp, fruity and fresh with a lively, citrus acid.

PONTELLON

37.00

ALBARIÑO, SPAIN

The flavour is structured, full-bodied and long lasting. Citrus and Melon highlights come through when being swallowed. The after-taste is long-lasting and elegant.

RED WINE





NEFTALI

7.50 29.00

CABERNET SAUVIGNON, CHILE

Red berries, hints of capsicum aromas and a palate full of red fruits, cassis flavours and smoky hints in the background.

VIANTO

32.00

37.00

MONTEPULCIANO, ITALY

Delicious flavours of ripe plums, brambles and intense cherrystone fruit flavours.

VIÑA PALACIEGA 8.50 34.00

RIOJA CRIANZA, SPAIN

Juicy hedgerow fruits and a touch of smoky oak on the nose backed by hints of cedar spice.

MONTAÑÉS 9.50

SAN RAFAEL MENDOZA, ARGENTINA

Smooth and full of dark forest fruits with hints of delicate vanilla and silky chocolate. This wine is elegant, yet concentrated on the palate. A complex and structured body gives way to velvety, soft tannins with a fine lingering finish.







BUBBLES

ALESSO PROSECCO

32.00

FRIZZANTE, ITALY

Delicately fruity and floral bouquet with aromas of green apple and acacia flowers. Crisp, fruity and refreshing on the palate with a high level of acidity to form a well-balanced yet light body which is just off-dry to taste.

DELAMOTTE

69.00

CHAMPAGNE, FRANCE

Notes of citrus, white flowers, lemon rind & moss, makes it perfect for all occasions. It's delicate effervescence exudes a creamy freshness full of red fruits, cassis with smoky hints in the background.

ROSÉ

ABADIA MERCIFR

750 28.00

SHIRAZ, SPAIN

Attractive strawberry colour with matt hints and balanced red fruits aroma. The palate is soft, fruity, fresh and with a long after-taste.

SEA CHANGE

34 00

ROSÉ, FRANCE

Beautiful, pale pink colour. Aromas of fresh strawberries and watermelon, framed with a mouth-watering crispness that delivers a clean and refreshing finish. Each bottle sold contributes to a donation made to the charity organisation 'Olive Ridley Project'.



PREMIUM GINS



All premium gins are served with fresh berries & a Fever-Tree of your liking.

HENDRICK'S	8.00	GUNPOWDER	8.00
HENDRICK'S MIDSUMMER SOLSTICE	8.00	BERTHA'S REVENGE	8.00
HENDRICK'S LUNAR		KINSALE	8.00
	8.00	TANQUERAY NO. TEN	8.00
GORDON'S	6.00	BROCKMANS	8.50
TANQUERAY	6.20		
MOR	7.50	MONKEY 47	10.50

TONIC SELECTION

FEVER-TREE INDIAN TONIC	3.70
FEVER-TREE REFRESHINGLY LIGHT TONIC	3.70
FEVER-TREE ELDERFLOWER TONIC	3.70
FEVER-TREE MEDITERRANEAN TONIC	3.70



LEAPING SALMON

PUBLIC HOUSE

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