

Nibbles over drinks...

Local Charcuterie Board (c) (n) €14

1 wheat, 8 hazelnuts, walnuts, 12

Hazelnut Saucisson, Chorizo, Parma Ham, Coppa, Chicken & Onion Pate with Homemade Chutney, Sundried Tomatoes, Green Olives, Walnut served with Real Bread Sourdough

Local Cheese Board (c) €12

1 wheat, oats, 3, 7, 11 sesame seeds, 12

Knockatee Blue Cheese, Hegarty's Cheddar, Smoked Gubbeen, Dingle Goats Cheese, Homemade Chutney, Homemade Cheese Biscuits & Killarney Honey

Veggie Snack Attack (v) €14

5, 6, 7, 8 peanuts, 11 sesame seeds

Halloumi Crispy Sticks with Peanut, Chilli Oil & Honey Dip, Mini Nachos with all the trimmings
Cauliflower Nuggets with Sticky Sesame Sauce

Small Plates

Winter Bruschetta (c) (v) €10

1 wheat, 7, 8 hazelnuts, 11 sesame seeds, 12

Real Bread Killarney Sourdough, Bluebell Falls Goats Cheese, Charred Brussels Sprouts with Bacon, Dates & Hazelnut Dukkah

West Coast Fish Cake (g) 2, 3, 4, 7, 10, 12 €12

Dill Mayo, Rocket & Pickled Veg

Falafel Flatbread (v) 1 wheat, 7-12 €11

Edita's House Made Flatbread with Falafel, Beetroot Hummus, Pickled Onion, Mary's Leaves & Coriander Yoghurt

Cromane Mussels (c) 1 wheat, 2, 7, 9, 12 €10/€18

Tequila Butter, Chilli, Lemongrass, Garlic, White Wine & Cream with Garlic Buttered Sourdough

House Nachos (v) (g) 7 €11

Tomato Salsa, Scallions, Black Olives, Jalapeño Peppers, Melted Cheddar, Sour Cream & Guacamole

Cajun Calamari 1 wheat, 2, 3, 4, 7 €12

Rocket Mayo & Lemon

The Lane Chicken Wings (g) 6, 7, 11, 12 Small €9 Large €16

Spicy Gochujang Sauce.

Choice of Blue Cheese Ranch or Plain Ranch Dip

Salads

Seared Beef Salad (v) (n) €15

7, 8 pecan nut, 10, 12

Vodka & Chilli Marinated Strips, Caramelized Irish Pears, Knockatee Blue Cheese, Mary's Leaves, Balsamic Red Onions, Red Peppers, Toasted Pecans & Wholegrain Mustard Vinaigrette

Toonsbridge Halloumi Salad (v) (g) 7 €14

Avocado, Quinoa Trio, Mary's Leaves, Carrot, Red Cabbage, Mixed Peppers & Pumpkin Seeds, Olive Oil & Lemon Dressing

Creamy Chicken Salad (c) (n) €14

1 wheat, 3, 5, 6, 7, 8 peanuts, walnut, 10, 11 sesame seeds, 12

Crispy Irish Chicken, Avocado, Marys Leaves, Chunky Apple, Candied Spiced Walnuts, Hemp Seeds, Sunflower seeds, Creamy Lemon Pepper & House Made Peanut & Chilli Oil Dressing

Sandwiches

(available until 6pm)

Gubbeen Toastie (c) 1 wheat, 3, 7, 12 €12

Gubbeen Chorizo, Gubbeen Cheese, Gerkins, Red Onion Jam, Mustard Mayo on Real Bread Killarney Multiseed Sourdough & Fries

Spillane's Organic Smoked Salmon on Guinness Treacle Bread (c) 1 wheat, 3, 4, 7, 10, 12 €12

Pickled Cucumber, Capers, Crème Fraiche & Mary's Leaves

Veggie Toastie (c) (v) 1 wheat, 7, 12 €11

Hegarty's Cheddar, Sweet Apple Pickle, House Made Chilli Jam, Buttered Onion, Leeks & Fries

Add a cup of our daily house made soup €5



Allergens

(c) coeliac adaptable (please advise your server)

(g) gluten free

(n) contains traces of nuts

(v) vegetarian

(v-adapt) vegetarian adaptable (please advise your server)



Large Plates

The Ross Beef Burger *1 wheat, 3, 7* €18
Maple Bacon, Tomato & Red Pepper Relish, Monterey Jack Cheese, BBQ Mayo, Leaves, Brioche Bap, Onion Rings & Fries

Cluck Cluck Burger *(n) 1 wheat, 3, 4, 6, 7 wheat* €18
Buttermilk Irish Chicken Breast in Nacho Crumb, Kimchi Slaw, Pickled Red Onion, Gochujang Mayo, Shredded Baby Gem, Brioche Bap, Onion Rings, Coleslaw & Fries

Pappardelle Ragù *(c) 1 wheat, 6, 7, 9, 12* €18
Braised Short Rib & Blade of Beef, Pappardelle Pasta, Preserved Lemon, Grated Parmesan & Toonsbridge Ricotta

Chicken Enchiladas *1 wheat, 7, 9* €18
Tomato Salsa, Jalapenos, Sour Cream, Guacamole & Fries

Hake Fish Tacos *(g)3, 4, 7, 10, 11, 12 sesame seeds* €16
Hake Breaded Fish Fingers, Guacamole, Red Cabbage, Carrot Slaw & Lime Mayo

Bulgur, Red Lentil + Pistachio Cake *(v) (n) 1 wheat, 6, 7, 8, 9, 12 wheat pistachio* €14
Roasted Chickpeas, Kale, Red Peppers, Spicy Zhough Sauce, Coriander Yoghurt & Date Jam

The Lane Chicken Curry *1 wheat, 2, 7, 9, 10* €18
Irish Chicken in a Mild Curry Sauce, Vegetables, Rice, Mango Chutney & Prawn Crackers
Half n' Half €19

Fish of The Day €19
Please ask your server

Roasted Cauliflower Tostada *(v) (g) (n) 7, 8 almond, 11 sesame seeds* €14
Black Bean & Black Olive Hummus, Feta, Pomegranate Seeds, Black Garlic & Siracha Dressing

8oz Tim Jones Sirloin Steak *(g) 7, 12* €26
Seasonal Greens, Flatcap Mushroom, Roasted Tomato, Peppercorn Sauce, Tabacco Onions & House Made Potato Wedges

Sides

Maple Bacon, Garlic Aioli & Provolone Fries *7* €8

Spicy Siracha Mayo, House Made Hot Sauce, Chilli's & Cajun Seasoning Fries *3, 11 Sesame Seeds* €6

Regular Fries €4

Rocket & Parmesan Vinaigrette Salad *7* €4

Beer Battered Onion Rings *1 wheat, 7* €5

Sweet Potato Fries €5

Crispy Potato Wedges €4

We have a .50c charge per person for unlimited Still & Sparkling Water with 50% of our Water Sales given to Local Sustainability Projects in Killarney

*Dishes cannot be modified & bills cannot be split more than twice due to social distancing in our bar & kitchen
Thank you for understanding*



Scan for full list of allergens

Suppliers

Eggs: Ardfert Dairy Free Range Eggs

Meat & Poultry: Tim Jones Butcher
All our meat is Irish & local where possible

Fish: Spillanes Seafood

Vegetables & Fruit: Austin Healy Fruit Salad Listowel, Little Black Hill Farm, Eve's Leaves, O'Sheas Fruit & Veg

Bread: Real Bread, Killarney

Yoghurt: Dingle Creamery



We are proud members for the Restaurant Sustainable Association

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(g) gluten free
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(v) vegetarian
(v-adapt) vegetarian adaptable (please advise your server)



The Ross

Our wines are from smaller producers with a focus on organic, biodynamic & natural wine making with the highest standards of sustainability & non-toxic production.

White Wine

Domaine de Ménard	France 2019 Pays de Gascogne 'Cuvée Marine' 11.5% (sus)	€7.50	€30
Madregale Ciello Bianco	Italy 2019 Chardonnay – Trebbiano 12% (sus)	€7.50	€30
Progetto Calcarius, Puglia	Italy 2018 Hellen Bianco % (bio) (nat)		€48
Clos Tue-Boeuf, Loire Valley	France 2019 Vin Blanc 12.83% (nat)		€48
Judit Beck	Austria 2019 Weissburgunder (Pinot Blanc)12% (nat) (v)		€42
Milan Nestarec, Forks & Knifes	Czech Republic 2018 Neuburger 12.5% (nat)		€48

Red Wine

Ciello Rosso, Terre Siciliane	Italy 2017 Nero D'Avola, 12.5% (nat)	€8.20	€32
"Percheron"	South Africa 2018 \ Shiraz Mourvedre 14.5% (sus)	€8.50	€35
Judit Beck	Austria 2018 Ink 11.5% (nat) (v)		€48
Clos Tue-Boeuf	Loire Valley, France 2019 Vin Rouge 12.83% (nat)		€48
Vina Almate	Spain 2019 Tempranillo 14.5 % (nat)		€39
Chaume-Arnaud	Rhône Valley 2018 Côtes du Rhône 14.5% (bio)		€50
Milan Nestarec, Forks and Knifes	Czech Republic 2015 Pinot Noir 12% (nat)		€48

Pssst.....We serve our natural red wine a little on the chilly side. As our wines do not contain lots of yucky chemicals, wines can start to ferment naturally so by keeping our wine cool, we help prevent this.

Rose Wine

Domaine de Ménard	Bretagne d'Armagnac, France 2018 Gascon Rosé 11.5% (sus)		€33
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Orange Wine

Progetto Calcarius	Puglia, Italy Orange 1L 11% (bio) (nat)		€65
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Sweet Wine

Château du Cedre	SW France 2015 Malbec Vintage 16% (bio) (org)		€65
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Bubbles

Tour des Gendres	Bergerac, France 2016 Pet Nat 11% (nat)		€45
Masottina Prosecco Spumante	DOCG Italy 11%	€9	€45
Pannier Brut	France 12%	Half Btl €45	Btl €80
Moët and Chandon Brut Imperial N.V.	France 12%		€120

(bio) = biodynamic

(nat) = natural

(sus) = sustainably made

(v) = vegan



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