

Please choose 3 small plates, 3 large plates
and 3 desserts for your group

SMALL PLATES

Winter Bruschetta (v) (c)

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

West Coast Fish Cake (g)

Dill Mayo, Rocket & Pickled Veg

Falafel Flatbread (v)

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

House Nachos (v) (g)

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

Cajun Calamari

Rocket Mayo & Lemon

Creamy Chicken Salad (c) (n)

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

LARGE PLATES

The Ross Beef Burger

Maple Bacon, Tomato & Red Pepper Relish,
Monterey Jack Cheese, BBQ Mayo, Leaves,
Brioche Bap, Onion Rings & Fries

Cluck Cluck Burger (n)

Buttermilk Irish Chicken Breast in Nacho Crumb, Kimchi
Slaw, Pickled Red Onion, Gochujang Mayo, Shredded Baby
Gem, Brioche Bap, Onion Rings, Coleslaw & Fries

Chicken Enchiladas

Tomato Salsa, Jalapenos, Sour Cream, Guacamole & Fries

Hake Fish Tacos (g)

Hake Battered Fish Fingers, Guacamole, Red Cabbage,
Carrot Slaw & Lime Mayo

Bulgur, Red Lentil + Pistachio Cake (v) (n)

Roasted Chickpeas, Kale, Red Peppers, Spicy Zhough
Sauce, Coriander Yoghurt & Date Jam

The Lane Chicken Curry

Irish Chicken in a Mild Curry Sauce, Vegetables,
Rice & Prawn Crackers

Fish of The Day

Please ask your server

8oz Tim Jones Sirloin Steak (g) (supplement €6)

Seasonal Greens, Flat cap Mushroom, Peppercorn Sauce,
Tobacco Onions & House made Potato Wedges

HAPPY ENDINGS

Pistachio, Orange Zest + Salted Caramel Brownie (n)

Coconut Ice Cream, Chocolate Soil

Stewed Apple + Blackberry Nutty Crumble (n)

Crème Anglaise, Raspberry & White Chocolate Ice Cream

Sticky Toffee Pudding

Butterscotch Sauce & Vanilla Ice Cream

Cardiac Hill Sundae (n)

Ross Rocky Road, Honeycomb ice cream, Toasted Fluff,
Honeycomb & Salted Caramel

The Lane S'mores (n)

House Made Hazelnut Chocolate Dip

2 Courses €28 | 3 Courses €34



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)



The
Ross