

Nibbles over drinks...

Local Charcuterie Board (c) (n) €15

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) €13

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

Veggie Snack Attack (v) €15

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) €12

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

West Coast Fish Cake (g) €12

Dill Mayo, Rocket & Pickled Veg

Cromane Mussels (c) €12/€18

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

Wild Mushrooms with Tarragon & Miso Butter (v) €13

Real Bread Killarney Sourdough, Spinach, Garlic & Cream Fraiche

House Nachos (v) (g) €12

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

Cajun Battered Calamari €12

Rocket Mayo & Lemon

The Lane Chicken Wings (g) 6, 7, 11, 12 Small €10 Large €16

Spicy Gochujang Sauce.
Choice of Blue Cheese Ranch or Plain Ranch Dip

Cheese Toasties (available until 5pm)

The Local €10

Signature Cheese Blend (Smoked Gubbeen, Coolea, Toonsbridge Mozzarella), Smoked Onion Mayo & Spring Onion

The Meaty €13

Gubbeen Chorizo, Hegarty's Cheddar, Coolea, Toonsbridge Mozzarella, House Made Chilli Jam & Eve's Beetroot Relish

The Veggie (n) €12

Dingle Goat's Cheese, Coolea, Toonsbridge Mozzarella, Grilled Courgettes, Red Peppers & House Made Basil Pesto** (contains Pine Nuts)

Salads

Seared Beef Salad (v) (n) €15

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

Poppa Dom's Winter Squash Salad (v) €14

Mary's Leaves, Quinoa trio, Celery, Cranberries, Pickled Red Onion, Red Peppers & Citrus Tahini Dressing

Creamy Chicken Salad (c) (n) €14

Breaded Cajun Spiced Irish Chicken, Avocado, Mary's Leaves, Chunky Apple, Candied Spiced Walnuts, Hemp Seeds, Sunflower Seeds, Creamy Lemon Pepper & House Made Peanut & Chilli Oil Dressing

Large Plates

Hake Fish Fingers (g) €17

Red Cabbage, Carrot & Apple Slaw, Spinach, Baby Gem, Tartare Sauce & Fries

Bulgur, Red Lentil & Pistachio Cake (v) (n) €14

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

Skeaghanore Duck Leg (g) €20

Sweet Potato & Orange Puree, Green Lentil Stew, Pumpkin Seeds & Five Spice Jus



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)



Fish of The Day

Please ask your server

€23

The Lane Chicken Curry

Irish Chicken in a Mild Curry Sauce,
Vegetables, Rice & Garlic Coriander
Naan Bread
Half n' Half

€19

Chef Lee-nah's Pad Thai (n)

Rice Noodles, Jumbo Prawns, Egg, Scallions,
Peanuts, Carrot, Lime & Spiced Shrimp
Oyster Paste

€19

Crispy Cauliflower Bao Buns (v) (n)

Red Cabbage, Carrots, Chilli, Cashew Cream,
Sesame Seeds, Scallions, Side Mary's Leaves

€15

8oz Hereford Sirloin Steak (g)

Flat Cap Mushroom, Caramelized Onions,
Confit Cherry Tomatoes, Tenderstem Broccoli,
Potato Fondant, Green Peppercorn Sauce
with Fries

€28

Beef Burger

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

€18

Cluck Cluck Burger

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

€18

Sides

Bacon Fries: Maple Bacon, Garlic Aioli
& Provolone

€8

Spicy Fries: Siracha Mayo, House Made Hot
Sauce, Chilli's & Cajun Seasoning

€7

Regular Fries

€4

Rocket & Parmesan Vinaigrette Salad

€4

Beer Battered Onion Rings

€5

Sweet Potato Fries

€5

Crispy Potato Wedges

€4

Vegan menu available



We are proud members for the
Restaurant Sustainable Association



Scan for full list
of allergens

We have a €1 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*

Suppliers

Meat & Poultry: Tim Jones & Cronin's Butchers – All our meat is Irish & local where possible

Charcuterie: On The Wild Side

Fish: Spillanes, Star Seafoods

Vegetables & Fruit: Little Black Hill Farm - Mary Walsh, Eve's Leaves, O'Sheas Fruit & Veg, Poppa Dom's Farm Kilcummin,

Cheese: Toonsbridge Dairy, Gubbeen Smokehouse, Knockatee, Dingle Goats Cheese, Hegartys Whitechurch, Bluebell Falls

Bread: Real Bread Killarney & Petit Delice Killarney Brioche Burger Buns

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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% (sus)	€8	€30
Madregale Ciello Bianco	Italy 2019 Chardonnay – Trebbiano 12% (sus)	€8	€30
Cucu Cantaba La Rana	Spain 2019 Verdejo 14% (org)		€39
Progetto Calcarius, Puglia	Italy 2019 Hellen Bianco 11% (bio) (nat)		€48
Judit Beck	Austria 2020 Weissburgunder (Pinot Blanc) 12.5% (nat) (v)		€42
Milan Nestarec, Forks & Knifes	Czech Republic 2018 Neuburger 12% (nat)		€52

Red Wine

Ciello Rosso, Terre Siciliane	Italy 2019 Nero D'Avola, 12% (nat)	€8	€32
"Percheron"	South Africa 2018 Shiraz Mourvedre 14% (sus)	€8.50	€35
Claus Preisinger	Puzata Libre, Burgenland Austria 2020 11.5% (nat)		€39
Clos Tue-Boeuf, Loire Valley	France 2019 Vin Rouge 13.28% (nat)		€49
Vina Almate	Spain 2019 Tempranillo 14 % (nat)		€39
Chaume-Arnaud	Rhône Valley 2019 Côtes du Rhône 14.5% (bio)		€50
Milan Nestarec, Forks and Knifes	Czech Republic 2018 Pinot Noir 12% (nat)		€52
7 Fuentes	Tenerife 2017 Listan Negro 12.5 % (bio)		€49

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 2019 Gascon Rosé 12.5% (sus)		€33
Koppitsch Rozsa	Weinland, Austria 2020 Rose 11% (nat)		€48

Orange Wine

Vincenzo Bianco	Fattoria di Vaira, Italy 2019 Falanghina & Trebbiano 12% (nat)		€35
Poderi Cellario E! Orange	Italy Vino Bianco 12.5% (nat)		(1 Ltr) €50

Sweet Wine

Château du Cedre	SW France 2015 Malbec Vintage 18.5% (bio) (org)		(50cl) €60
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Bubbles

Tour des Gendres	Bergerac, France 2020 Pet Nat 11% (nat)		€45
Koppitsch Pretty Nats	Weinland, Austria 2020 Pet Nat Rose 10.5% (nat)		€58
Casa Belfi Prosecco	Italy 2020 Colfondo Frizzante 10.5% (nat)		€60
Bourgeois-Diaz 3 Cepages	France 2020 Champagne 12% (nat)		€130
Moët and Chandon Brut Imperial N.V.	France 12%		€140

(bio) = biodynamic

(nat) = natural

(sus) = sustainably made

(v) = vegan



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