

Daytime Menu 12.30-4pm

Small Plates

Spring Bruschetta €12 (v) (n) (c)

Home-made Labneh with Dingle Yoghurt, Black Olive & Tomato Salsa, Mary's Leaves, Dukkah & House Hot Sauce

Ham hock & Roasted Aubergine Flatbread €13

(v-adapt) (n)
Caramelised Onions, Flaked Almonds, House Pickles, Curried Lime Yoghurt, Dukkah, Feta & Pomegranate Seeds

House Nachos €12 (v) (g)

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

Seared Beef Salad €15 (g) (n)

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

Cajun Calamari €12

Siracha Mayo & Lemon

Beetroot & Dingle Goats Cheese Arancini €13 (v)

Pickled Beetroot & Mary's Micro Cress

The Lane Chicken Wings Small €10/ Large €16 (g)

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

Sandwiches

Gubbeen Toastie €12 (c)

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

Kimchi Toastie €11 (v) (c)

Home-made Kimchi, Hegarty's Cheddar & Chilli Jam
on Real Bread Killarney Sourdough & Fries

Spillanes Organic Smoked Salmon €13 (c)

Home-made Guinness Bread, Labneh, Cucumber, Spring Onion & Dill

Large Plates

Hake Fish Finger Tacos €16 (g)

Guacamole, Red Cabbage, Carrot, Mary's Leaves, Lime Mayo & Chips

Fresh Chorizo Rigatoni Pasta €18 (c) (v-adapt)

Fresh Chorizo Sausage, Garden Peas, Red Onion, Carrot, Tender Stem Broccoli, Cherry Tomatoes, Fresh Garden Herbs & Parmesan Cheese

Bulgur, Red Lentil & Pistachio Cake €15 (v) (n)

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

Pan Fried Atlantic Cod €23 (g)

Sautéed Baby Potatoes, Tender stem Broccoli, Red Onion, Peanut Rayu & Basil Oil

The Lane Chicken Curry €19

Irish Chicken in a Mild Curry Sauce, Vegetables, Rice & Garlic Coriander Naan Bread **Half n' Half €20**

Dukkah Roasted Cauliflower €16 (n) (v) (c)

Red Kale, Labneh with Cumin & Smoked Paprika, Freekeh, Pistachio, Pomegranate & Mint

Beef Burger €19

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

Cluck Cluck Burger €18

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

**Snazzy sides on the flip side
& Vegan menu available**



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

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

**We are proud members for the
Restaurant Sustainable Association**

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

The Lane Wine List

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 & Knives, 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 Knives, Czech Republic 2018 Pinot Noir 12% (nat)	€52
7 Fuentes, Tenerife 2017 Listan Negro 12.5 % (bio)	€49

Pssst.....We serve our lighter natural red wines 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)	€50 (1 Ltr)

Sweet Wine

Château du Cedre, SW France 2015 Malbec Vintage 18.5% (bio) (org)	€60 (50cl)
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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
Moet and Chandon Brut Imperial N.V France Champagne 12%	€140

(bio) = biodynamic (org) = organic (nat) = natural (sus) = sustainably made (v) = vegan



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