# THE LANE

# MENII

### **Small Plates**

The Ross Seafood Chowder (c) 1-2-4-7-9-12 wheat/oats Homemade Guinness & Treacle Brown Bread

#### The Lane Dirty Salad (c) 1-3-7-10-12 wheat

Choose from Falafel or Crumbed Chicken, Baby Gem Leaves, Ardfert Eggs, Sundried Tomatoes, Caesar Dressing, Amba Mayo & Parmesan Shavings

Seafood Plate 1-2-7-9-10-12 wheat Cromane Mussels in Tequila Butter, Deep-fried Cajun Calamari, Garlic Prawns

Mexican Nibbles (c) 1-2-3-4-7-9-10-11-12 wheat House Nachos with Chilli Con Carne, Black Bean & Cheese Quesadillas, Prawn Tacos

Local Charcuterie & Cheese (n) 1-7-9-10-11-12 oats Chorizo, Saucisson, Copa, Selection of Irish Cheeses of the Moment with Chutney & Homemade Crackers

Chicken Satay Supreme (n) Crunchy Peanut and Citrus Sauce, Fried Rice, Vegetable Pickles & Prawn Crackers

#### The Lane Prawn Green Curry

Prawns, Green Seasonal Vegetables, Coconut, Chili & Coriander Basmati Rice

Kimchi Veggie Fried Rice (v) (g) (n) 3-4-6-8-9-11-12 cashew House made Kimchi, Basmati Rice, Cauliflower Leaves, Cashew Nuts, Fried Egg & Crispy Chilli Oil

Lamb Tacos (g) Pulled Lamb Shoulder, Mint Jus, Tomatillos Salsa, Pickled Red Onion & Fries

#### 10oz Hereford Rib Eye Steak (g) 7-9-12

Creamed Spinach Jacket Potato, Seasonal Veg, Caramelised Onion & Green Peppercorn Sauce

#### Sides

Mac & Cheese 1-7 wheat

Baked Potato 7

Fries

**Sweet Potato Fries** 

Green Seasonal Salad 10



For a full list of Allergens, please scan the QR Code

Sweet Chilli Sauce

Custard & Vanilla Ice Cream

Selection Of Muckross Ice Cream Ask your server for details

House-Made Beignets Doughnuts 1-3-6-7 Wheat

Chocolate & Salted Caramel Dipping Sauce

The Ross Smores (n) 1-3-6-7-8 Wheat/Oat/Almond/HazeInuts

Home-made Hazelnut & Almond Chocolate, Marshmallow, Oatmeal biscuits

The Lane Profiteroles (n) 1-3-7-8 wheat/ Pecan Muckross Caramelized Pecan Ice Cream Choux Buns & Warm Chocolate Sauce

#### Suppliers

Mai @ Dingle Creamery Olivier @ On the Wild Side Charcutiere Paidi @ Spillanes Seafood Mary @ Little Black Hill Farm David @ Petit Delice Bakery, Brioche Buns Denis @ Cronins Butchers

# Tim @ Tim Jones Butcher

Angela @ Dingle Goats Cheese Eve @ Eves Leaves Adrian @ The Kingdom Bakery John @ Muckross Farm Evelyn @ Gubbeen Smokehouse Daniel @Star Seafood

Sweet Potato and Gubbeen Chorizo Empanadas Coriander & Lime Dingle Yoghurt

Dingle Goats Cheese & Organic Irish Mushroom Bruschetta (c)(v) (n)

Mary's Wild Rocket, Hazelnut Dukkah

#### **Table Shares**

The Ross Spicy Chicken Wings (g) 6-7-11 Ranch Dip

Veggie Snack Board (v) (g) (n) 5-6-7-11 peanut Halloumi Crispy Sticks with Peanut, Chilli Oil & Honey Dip, Mini Nachos, Cauliflower Nuggets with Sticky Sesame Sauce

Spicy Fries (v) 3-11-12 Cajun Spices, Sriracha Mayo & House Made Hot Sauce

### Large Plates

Classic Fish & Chips (g) Tartare Sauce, Mushy Peas & Rustic Fries

Pappardelle Pasta (v)(c) Rose Harissa, Kalamata Olives, Capers, Cherry Tomatoes & Dingle Yogurt

Cluck Cluck Burger 1-3-7-10 wheat

Buttermilk Irish Chicken Breast in Nacho Crumb, Brie, Tomato Chilli Relish, Sumac Onions, Harissa Mayo, Baby Gem, Brioche Bap, Onion Rings & Fries

#### Bacon & Cheese Burger 1-3-7-10-12 wheat

Two 4oz Beef Patties, Coolea Cheese, Bacon, Pickled Cucumber, Smoked Red Onion, Tomato, Mustard Honey Mayo, Leaves, Brioche Bap, **Onion Rings & Fries** 

Fish Of The Day Please ask your server for details

#### The Lane Desserts

Chocolate Brownie (c) 1-3-6-7 Wheat Salted Caramel Sauce, Toffee Popcorn & Salted Caramel Ice Cream

Dessert of the Day Ask your server for details

Apple and Berry Crumble (c) 1-3-7 Wheat

(g) gluten free (n) contains traces of nuts

(c) coeliac adaptable (please advise your server)

(v) vegetarian

Allergens

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

## Dips - €1.50 Garlic Mayonnaise Srirracha Mayonnaise Amba Mayonnaise