

POLLY'S

Welcome to Polly's...

Our name pays homage to our community and to a tights factory that sustained the livelihood of generations of local people, Pretty Polly.

Our inspiration and passion combined with our commitment to sustainability forged our concept of a venue where fun, flavour and finesse seamlessly intertwine.

In a pond full of ducks, be a swan!

*lots of love
Polly*



POLLY'S COCKTAILS



A NIGHT WITHOUT LADDERS

*Calvados , Pear & Cognac Liqueur, Lemon,
Berry, Angostura, Orange Bitters
& Rosewater Mist
Light, Fruity, Zesty*

€13.00



LOTS OF LOVE, POLLY X

*Gunpowder Gin, Italicus, Dry Vermouth,
Paychauds, Rhubarb Bitters,
Disaronno Foam
Strong, Fruity, Pretty*

€12.50



DUE EAST

*Tullamore Due Whisky, Amaro, Pedro Ximénez
Sherry, Burnt Orange, Bitters*

Rich

€13.00



TIGHTS IN A TWIST

*Bacardi 4yr, Plantation 5 Year,
Glas 55, Homemade Mint Sorbet,
Angostura Bitters
Strong, Minty, Fresh*

€13.00



NIGHTTIME SHEER

*Teelings Irish Potín, Creme de Violette, Rosemary,
Honey, Rhubarb Bitters Poachers Light Tonic
Fresh / Herbal / Fizzy*

€13.00



WASTE NOT, SIP LOTS

*Cachaca, Kiwi, Wray & Nephew Rum, Bitters
Strong/ Different*

€13.00



MIGRATION

*Longueville Apple Brandy, Teelings Irish Potín,
White Chocolate, Apple, Cinnamon,
Poachers Ginger Ale
Smooth/ Fresh/ Fizzy*

€13.00



FOWL PLAY

*Sheep Dog Peanut Butter Whiskey Liqueur, Teeling's
Small Batch Whiskey, Frangelico, Lemon Juice.
Peanut Butter, Sour
(contains nuts & egg)*

€13.50



SPEECH, REASON & DIGNITY

*Lemongrass Infused Boatyard Vodka,
Ginger Liqueur, Vida Mescal, Ginger,
Passionfruit & Ginger Ale
Zesty, Fruity, Fizzy*

€13.00

LOW & NO

*We like to rotate our cocktail ingredients so
please advise your server of your preferred
flavour for a non-alcoholic treat – sweet,
sour or fruity?*



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

WHITE WINE

MADREGALE CIELLO BIANCO €8/€30
Italy 2020 | Chardonnay / Trebbiano 12% (sus)

PECILE, ARRIGO BIDOLI €8.80/€35
Italy 2022 | Pinot Grigio 12.5% (sus)

**CHÂTEAU DES EYSSARDS
'MANO A MANO'** €9.80/€39
France 2021 | Sauvignon Blanc (sus)

CUCU, CANTABA LA RANA €39
Spain 2021 | Verdejo 13.5% (org)

MEINKLANG €55
Austria 2022 | Grüner Veltliner 11% (bio)

NICOLAS REAU 'LA PENTIERE' €58
France 2020 | Muscadet 2020 11.5% (org) (nat)

GERARD TREMBLAY €70
Burgundy France 2020 | Chablis 12.5% (sus)

ROSE

DOMAINE DE MÉNARD €33
Bretagne d'Armagnac, France 2020 |
Gascon Rosé 11% (sus)

ORANGE

VINCENZO BIANCO €40
Fattoria di Vaira, Italy 2019 | Falanghina &
Trebbiano 12% (nat)



RED WINE

MADREGALE ROSSO €8/€30
Italy 2020 | Terre di Chieti 12.5% (sus)

RAFEAL CAMBRA SOPLO €9/€36
Valencia Spain 2021 | Grenache 13.5% (sus)

CASSONE RESERVA €33
Argentina 2021 | Malbec 14%

VINA ALMATE €40
Spain 2020 | Tempranillo 14.5 % (nat)

CHATEAU TIRE PÉ €48
Bordeaux 2021 | Merlot 13 % (org)

BENDER €56
Germany 2020 | Pinot Noir 13.5% (sus)

BUBBLES

TUFFEAU €11/€44
Brut Nature Loire France 2022 | Blanc de Blancs 12%

TUFFEAU €44
Gamay Loire France | Brut Rose 12%

PANNIER BRUT FRANCE €95
Champagne 12%

BOURGEOIS-DIAZ 3 CEPAGES €130
France 2020 | Champagne 12% (nat)



EVENING FOOD MENU

AVAILABLE FROM 3PM UNTIL 9PM
(FINISHES AT 7PM ON SATURDAYS)

POLLY'S NIBBLES €12
Mixed Olives, House Pickles,
Sweet & Salty Mixed Nuts.

DIPS, WHIPS & HUMMUS

INDIVIDUAL PLATES €9

OR

CHOOSE 3 PLATES TO SHARE FOR €24

Classic Hummus, Olive Oil & Fresh Herbs. (g)

Beetroot Hummus, Pomegranate Molasse,
Dill & Black Sesame. (g)

Harissa Hummus, Dried Apricot,
Sesame Seeds & Olive Oil. (g)

Labneh, Confit Garlic, Pickled
Red Onion & Za'atar. (c)

Green Whipped Feta, Crispy
Chickpeas & Chives. (g)

All Plates are served with Pitta

Extra Pitta €4

MEZZE PLATES

GREEN FALAFEL €9
Served with a Housemade Tahini Dip. (g)

SPIT ROAST CHICKEN €12
3 x Skewers served with Charred
Pineapple Salsa & Amba Mayo.

POLLY'S 15HR POTATOES €10
Served with Garlic Foam & Sumac. (g)

MUSHROOM €10
3 x Skewers with Charred Oyster
Mushrooms served with
Salsa & Zhug Dip. (g) (v)

SWEET & CHEESE

MATCHA ICE-CREAM CAKE €8
Matcha Sponge, Soft Vanilla Ice Cream, Jam
& Pink Coconut Dusting.

BAKLAVA €8
Pistachio, Walnut, Orange & Rosewater. (n)

**HOUSE-MADE BEIGNETS
DOUGHNUTS**

Chocolate & Salted Caramel
Dipping Sauce.
Small €8.50 Large €13

IRISH CHEESE PLATE TRIO €12
Served with Housemade Crackers. (c)

*We have a €1.00 charge per table for Unlimited
Still & Sparkling Water with 50% of our Water Sales
given to Local Sustainability Projects in Killarney.*



SCAN HERE

Our allergen information is
available online at theross.ie
or by scanning this code.

(c) Coeliac Adaptable - Please advise your server.

(g) Gluten Free | (n) Contains Traces of Nuts

(v) Vegetarian | (v-adapt) Vegetarian Adaptable

(sus) Sustainably Produced | (org) Organic

(nat) Natural | (Bio) Biodynamic



BEER

LINDEMANS KRIEK CHERRY

ABV: 3.5% 355ml
€6.20

BITBURGER PREMIUM PILSNER

ABV: 4.8% 330ml
€6.00

KINNEGAR SCRAGGY BAY IPA

ABV: 5.3% 500ml
€6.00

KINNEGAR RUSTBUCKET RYE IPA

ABV: 5.1% 500ml
€6.00

WEIHENSTEPHANER HEFE WEISSBIER

ABV: 5.4% 500ml
€6.00

WEIHENSTEPHANER HELLES

ABV: 5.1% 500ml
€6.00

ZINGIBER IRISH GINGER BEER

ABV: 4% 500ml
€6.20

NON-ALCOHOLIC

NON-ALCOHOLIC BITBURGER

ABV: 0.0% 330ml
€3.80
