

THE CHANCERY

SPIRITS

RUM

Plantation Silver	7.5
Plantation Dark	7.5
Plantation Pineapple	9
Kraken	9
Bacardi 8 Yo	10
Diplomatico	12
Captain Morgan's	8
Zacapa	14

VODKA

Ketel One	9
Grey Goose	12
Belvedere	14
Stillgarden	9
Titos	8.5
Istil38	10

GIN

Hendrick's	10
Monkey 47	16
Tanqueray 10	10
Tanqueray	8
Bombay	8
Gunpowder	9
Malfy Gin	9
An Dulamán Irish Gin	12
Tanqueray 0%	6.5

TEQUILA

Don Julio Blanco	13
Don Julio Anejo	16
Don Julio Reposado	16
1800 Reposado/Blanco	9
Clase Azul Reposado	40
Lost Explorer Espadin Mezcal	12

COGNAC & BRANDY

Gabriel Boudier Apricot Brandy	7
Hennessy VS	9
Longueville House Apple Brandy	12
Remy Martin VSOP	16
Hennessy XO	25

WHISKEY

IRISH WHISKEY

Jameson	8
Jameson Black Barrel	11
Jameson Crested	11
Connemara	8
Achill Island Peated	13.5
Red Spot	23
Green Spot	12.5
Yellow Spot	15
Red Breast 12	14
Red Breast 15	16.5
Roe & Co	9.5
Teeling Small Batch	8
Single Grain	10.5
Single Malt	12.5
Blackpitts	12.5

SCOTCH WHISKEY

Johnnie Walker Blue	49.5
Johnnie Walker Black	13
Ardbeg	15
Glenmorangie 14	15.5
Laphroaig	12
Glenfiddich 18	23
Macallan 12	18
Talisker	13
Lagavulin 16	15

INTERN. WHISKEY

Woodford Reserve	12
Bullet Bourbon	9
Bullet Rye	9
Makers Mark	13
Nikka Japanese	17
Jack Daniels	9

OTHER

PORT, GRAPPA & DESSERT WINE

Kinsale White Port (12)	9.5
Sandeman Ruby Port (12)	10
Masottina Grappa Prosecco (12)	10
Muscat Saint Jean (12)	8.5/85
Killahora Orchard Apple Ice Wine (12)	12

LUNCH

SERVED 12:00-17:00

SOUP AND SALADS

Soup Of The Day | 9

(1*,3,7,9,12) Allergens might change

Superfood Salad | 16 7, 8

Quinoa, Golden Beetroot, Pomegranate, Red Onion, Cucumber, Crumbled Feta, & Pomegranate Molasses, Garlic & Citrus Dressing

Poached Pear & Walnut Salad | 14 7, 8^

Candied Walnut, Blue Cheese, House Dressing

Caesar Salad | 14 1*, 4, 7

Parmesan, Cos Lettuce
Homemade Croutons & Caesar Dressing

SANDWICHES

Steak Sandwich | 22 1*, 7, 10

John Stone Steak, Caramelised Red Onion, Horseradish, Smoked Applewood Cheese

Grilled Veg & Hummus Sandwich | 15 1*

Courgette, Mixed Peppers, Homemade Hummus Red Onion, Spinach

Toasted Ham & Cheese | 15 1*, 7, 10

Smoked Applewood or Cheddar Cheese, Baked Ham, Red Onion, Tomato on Sourdough

Chancery Club | 17 (1*,3,7,10,12)

Grilled Chicken, Crispy Bacon, Egg Mayo, Tomato, Baby Gem Lettuce

Italian Sub | 16 1*, 7, 8

Italian Cold Cuts, Mozzarella, Basil Pesto, Tomato, Rocket, Balsamic Reduction

All Sandwiches Served with House Fries

Add Chicken | 4.5

Add Bacon | 2.5

Add Prawns | 6

ALL-DAY MENU

SERVED 12:00-21:30

STARTER

Italian Olives | 7 (12)

Smoked Almonds | 7 (81)

Antipasto | S18/L26 (1*,3,7,10,11,12)

Prosciutto, Coppa, Milano Salami, Grilled Artichoke, Olives, Smoked Almonds, Grilled Sourdough, Shaved Parmesan Cheese, Rocket

Crispy Chicken Wings | S12/L18 (1*,7,9,12)

Frank's Red Hot Sauce, Blue Cheese Dip

Cauliflower & Jalapeno Poppers | 12 (1*,3,7)

Blue Cheese Dip, Coriander

Truffle Mac & Cheese Balls | 14 (1*,2,3,7,12)

Smoked Garlic Aioli

Prawn Tempura | 15 (1*,2,3,4,7)

Lemon & Basil Aioli

MAINS

7oz Beef Burger & House Fries | 22 (1*,3,7,10,12)

Caramelised Red Onion, Homemade Pickles, Baby Gem, Smoked Applewood Cheese

Buttermilk Chicken Burger | 22 (1*,3,7,12)

Mexican Slaw, House Fries

Beer Battered Fresh Hake & Chips | 22

Pea Pureé, Tartar Sauce, House Fries (1*,3,4,7)

Grilled Halloumi Burger | 20 (1*,3,7,12)

Roasted Red Peppers, Sriracha Mayo, House Fries

Allergen Information: 1-Cereals*(wheat) *(Barley) *(oat)***(rye), 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts,

(8^Walnuts) (8^Hazelnut) (8^* Pistachio) (8!Almond)(8!!Chestnuts), 9-Celery, 10-Mustard, 11-Sesame seeds, 12-Sulphur Dioxide &

Sulphates, 13-Lupins, 14-Molluscs, V-Vegetarian VE-Vegan, All our beef & meat is Irish. Allergens for soup will change every week.



BAR MENU

SIGNATURE COCKTAILS

BRIGID (BRID-JID) 16

THE GODDESS OF HEALING
Roku Japanese Gin, Rose & Yuzu Cordial,
Foam, Cherry Bitters.
Short, Sweet, Sour

CAILLEACH (KAI-LOCK) (11) (1) 17

WITCH OF PROPHECY
Sesame Oil-Washed Roe&Co Irish
Whiskey, Jasmine Rice, Demerara Sugar,
Bitters
Umami, Aromatic, Warm

EOSTRE (OOS-TRA) 16

THE GODDESS OF SPRING
Stillgarden Irish Vodka, Strawberry & Basil
Campari, Sweet Vermouth.
Herbal, Bitter, Fresh

SPRITZ

LUGH (LOO)

GOD OF LIGHT
Campari, Orange, Lemon, Grapefruit,
Prosecco, Soda
Bittersweet, Refreshing

DANU (DA-NOO)

GODDESS OF NATURE
Stillgarden Berrisimo, Elderflower,
Mint, Prosecco, Soda
Refreshing, Fruity

LIR (LEER)

GOD OF THE SEA
Housemade Limoncello, Lemon, Basil,
Prosecco, Soda
Zesty, Citrusy

All Spritzes Contain Sulphites (12)

ÁINE (AWN-YA) 17

THE GODDESS OF BEAUTY
Istil38 Irish Vodka, Lemongrass, Lychee
Liqueur, Ginger & Lemon Sorbet.
Strong, Floral, Cool

THE DAGDA (DAHG-DA) 16.5

THE HIGH GOD
1800 Tequila Reposado, Cointreau. Citrus,
Roasted Sweetcorn, Chilli
Fiery, Fruity. Citrusy

AENGUS ÓG (ANGUS OH-G) 17

THE GOD OF YOUTH
Plantation Silver & Pineapple Rum,
Stillgarden Glas55, Kiwi, Pineapple, Lime
Long, Sweet, Herbal

VIRGIN

BANBA

SISTER GODDESS OF PROSPERITY
Strawberry, Watermelon, Sugar, Citrus,
Mint, Soda
Long, Sweet. Fruity

ÉRIU (AIR-EE-OO)

NAMESAKE OF IRELAND (EIRE)
Non-Alcoholic Gin, Citrus, Elderflower,
Apple, Foam
Short, Sour, Fresh

FÓDLA (FOH-LA)

SISTER GODDESS OF PROTECTION
Passionfruit, Pineapple, Citrus, Vanilla,
Ginger Ale
Tropical, Warm, Citrusy

BEERS & CIDERS

DRAUGHT

Guinness (1)
Moretti (1)
Heineken (1)
Bidin' Time Lager (1)
Scraggy Bay IPA (1)

Pint/Gls

7.5 / 4
8.5 / 4.5
8.2 / 4.2
8.2 / 4.2
8.2 / 4.2

BOTTLED

Peroni / Gluten Free
Macivors Plum & Ginger Cider
Bulmers
Zingibeer Ginger Beer
Fawn IPA Gluten Free
Coors Light (1)
Corona (1)

7.5
9.5
9.5
9.5
7.5
7.2
7.2

LIQUEURS

Aperol
Jacques Senaux Absinthe
Baileys (7)
Coole Swan Irish Cream Liqueur (7)
Crème de Menthe
Campari
Chambord
Cointreau
Cynar
Disaronno
Drambuie
Frangelico
Fuba Cachaca
Galliano
Grand Marnier
Irish Mist Honey Liqueur
Italicus

7
12
7
8
7
7
9.5
9
8
7.5
8
6.5
8
7
9
8
9

Jagermeister
Kahlua
Kinsale Dry Mead
Lillet Blanc/Rosé/Rouge
House-Made Limoncello
Luxardo Maraschino
Midori
Peach Schnapps
Pernod
Regal Rogue Lively White
Regal Rogue Bold Red Vermouth
Sambuca
Southern Comfort Liqueur
St. Germaine
Stillgarden Glas/Buí
Strega

8
7.5
8.5
8.5
9.5
7.5
7.5
7
7
8.5
8.5
8
8
10
11
8

SOFT DRINKS

Coke
Coke Zero
Coke Diet
7 up
Club Orange
Club Lemon
Poachers Classic Tonic (15)
Poachers Light Tonic (15)

3.6
3.6
3.6
3.6
3.6
3.6
4.2
4.2

Poachers Soda
Poachers Grapefruit Soda
Poachers Ginger Ale
Poachers Ginger Beer
San Pellegrino 750ml
Acqua Panna 750ml
San Pellegrino 500ml
Acqua Panna 500ml

4.2
4.2
4.2
4.2
6.5
5
5