

THE CHANCERY

COFFEE & TEA

COFFEE

Espresso	3.5
Double Espresso	4
Macchiato	3.5
Double Macchiato	4
Cappuccino	4.5
Latte	4.5
Cortado	4
Mocha	5.5
Iced Coffee	5
Extra Shot	2

TEA

Rooibos	4.5
Camomile	4.5
Earl Grey	4.5
Peppermint	4.5
Ginger & Lemon	4.5
Summer Berry	4.5
Asian Superior Green	4.5
English Breakfast	3.5
De-caffeinated Tea	3.5

OTHER

In-house Chai Latte	5
Hot Chocolate	5
Matcha	5
Glass of Milk	2.5
Pint of Milk	4.5

WARM AND SPIRITED

Baileys Coffee	12.5
Hot Port	12
Hot Whiskey	12
Irish Coffee	12.5

SYRUPS

In-house Vanilla	0.6
Caramel	0.6
Hazelnut	0.6
In-house Chai	0.8

ALTERNATIVE MILKS

Oat Milk	0.5
Coconut Milk	0.5
Soya Milk	0.5
Almond Milk	0.5

The Chancery Hotel does not allow consumption of Food or Beverage
not purchased on-site within the Bar or Restaurant
Thank you for understanding

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.

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^ , V

Quinoa, Golden Beetroot, Pomegranate, Red Onion,
Dried Berries, Walnuts, Pumpkin Seeds, Cucumber,
Crumbled Feta, Garlic, Citrus Dressing

Poached Pear & Walnut Salad | 14

7, 8^ , V

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

Chancery Club | 17

(1*,3,7,10,12)

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

Grilled Veg & Hummus Sandwich | 15

1* , VE

Courgette, Mixed Peppers, Homemade Hummus
Red Onion, Spinach

Italian Sub | 16

1*, 7, 8

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

Toasted Ham & Cheese | 15

1*, 7, 10

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

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)

Cauliflower & Jalapeno Poppers | 12

(1*,3,7)

Blue Cheese Dip, Coriander

Smoked Almonds | 7

(8!)

Antipasto | S18/L26

(1*,3,7,10,11,12)

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

Truffle Mac & Cheese Balls | 14

(1*,2,3,7,12)

Smoked Garlic Aioli

Prawn Tempura | 15

(1*,2,3,4,7)

Lemon & Basil Aioli

Crispy Chicken Wings | S12/L18

(1*,7,9,12)

Frank's Red Hot Sauce, Blue Cheese Dip

MAINS

7oz Beef Burger & House Fries | 22

(1*,3,7,10,12)

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

Beer Battered Fresh Hake & Chips | 22

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

Buttermilk Chicken Burger | 22

(1*,3,7,12)

Mexican Slaw, House Fries

Grilled Halloumi Burger | 20

(1*,3,7,12)

Roasted Red Peppers, Sriracha Mayo, House Fries

THE CHANCERY

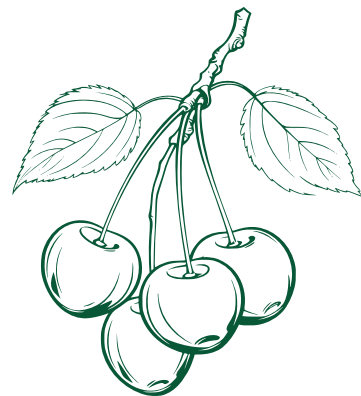
COCKTAIL BAR

CELTIC ASTROLOGY EDITION

THE ELDER - 17

Nov 25 - Dec 22

Mad March Hare Poitín,
Killahora Orchards Rare Apple
Ice Wine,
Morello Cherry & Apple
Reduction
Bright, Jammy, Elegant



THE HAZEL - 16.5

August 5 - Sept 1

Dill-Infused iStil38 Irish Vodka,
Citrus, Sugar,
Beetroot Foam
Fresh, Earthy, Sweet



THE OAK - 17

June 10 - July 7

The Lost Explorer Mezcal,
Dry Vermouth,
Pickled Jalapeno,
Olive, Salt
Strong, Savoury, Smoky



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 7.5
Macivors Plum & Ginger Cider 9.5
Bulmers 9.5
Zingibeer Ginger Beer 9.5
Irish Craft Can/Bottle (Ask Server!) (1) 7.5
Coors Light (1) 7.2
Corona (1) 7.2

LIQUEURS

Aperol 8
Jacques Senaux Absinthe 12
Baileys (7) 8
Crème de Menthe 7
Campari 8
Chambord 9.5
Cointreau 9
Cynar 8
Disaronno 8
Drambuie 9
Frangelico 9
Fuba Cachaca 8
Galliano 8
Grand Marnier 10.5
Irish Mist Honey Liqueur 8
Italicus 10

Jagermeister 8
Kahlua 7.5
Kinsale Dry Mead 9.5
Lillet Blanc/Rosé/Rouge 8.5
House-Made Limoncello 9.5
Luxardo Maraschino 7.5
Midori 7.5
Peach Schnapps 7
Pernod 8
Regal Rogue Lively White 8.5
Regal Rogue Bold Red Vermouth 8.5
Sambuca 8
Southern Comfort Liqueur 8
St. Germaine 10
Stillgarden Glas/Bui 11
Strega 8

SOFT DRINKS

Coke 3.8
Coke Zero 3.6
Coke Diet 3.6
7 up 3.6
Club Orange 3.6
Club Lemon 3.6
Poachers Classic Tonic (15) 4.2
Poachers Light Tonic (15) 4.2

Poachers Soda 4.2
Poachers Grapefruit Soda 4.2
Poachers Ginger Ale 4.2
Poachers Ginger Beer 4.2
San Pellegrino 750ml 6.5
Acqua Panna 750ml
San Pellegrino 500ml 5
Acqua Panna 500ml 5

THE CHANCERY

SPRITZ

THE REED - 15.5

Oct 28 - Nov 24 (12)

Aperol, Cherry,
Rosemary,
Prosecco,
Soda



THE ROWAN - 15.5

Jan 21 - Feb 17 (12)

Irish Mist Honey
Liqueur, Thyme,
Fig, Prosecco,
Soda



THE IVY - 16

Sept 30 - Oct 27 (12)

Grand Marnier,
Fresh Orange,
Honey, Chilli,
Soda



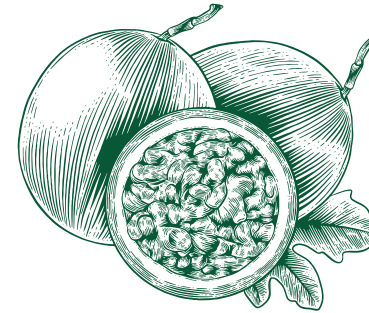
THE HAWTHORN

May 13 - June 9



THE CHANCERY

NON-ALCOHOLIC



THE VINE - 10

Sept 2 - Sept 29

Passionfruit, Pineapple,
Vanilla, Lime,
Ginger Ale

THE BIRCH - 10

Dec 24 - Jan 20

Blackberry, Soda,
Citrus,
Cranberry



THE ASH - 10

Feb 18 - Mar 17

Non-Alcoholic Gin,
Elderflower,
Apple, Citrus,
Foam



THE NAMELESS DAY

Dec 23



THE Chancery

COCKTAIL BAR

SPIRITS

RUM

Plantation Silver	8
Plantation Dark	8.5
Plantation Pineapple	9
Kraken	9
Bacardi 8 Yo	10
Diplomatico	12
Captain Morgan's	8
Ron Zacapa	16

VODKA

Ketel One	9
Grey Goose	12
Belvedere	14
Titos	8.5
Istila	10

GIN

Hendrick's	10
Monkey 47	16
Tanqueray 10	10
Tanqueray	8
Bombay	8
Gunpowder (Irish)	9
Dingle Gin (Irish)	10
An Dulamán Maritime Gin (Irish)	12
Bertha's Revenge (Irish)	10
Blood Monkey (Irish)	12
Tanqueray 0%	6.5

TEQUILA

Don Julio Blanco	15
Don Julio Anejo	18
Don Julio Reposado	16
1800 Reposado/Blanco	9
Clase Azul Reposado	40
Lost Explorer Espadín Mezcal	12
Patron Silver	16

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	12
Jameson Crested	11
Connemara	8
Achill Island Peated	14
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
Powers Gold Label	8
Midleton Very Rare	35

SCOTCH WHISKEY

Johnnie Walker Blue	40
Ardbeig	15
Glenmorangie 14	15.5
Laphroaig	12
Glenfiddich 18	23
Macallan 12	18
Talisker	14
Lagavulin 16	16.5

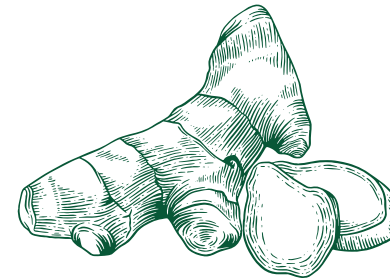
INTERN. WHISKEY

Woodford Reserve	15
Bulleit Bourbon	10
Bulleit Rye	10
Makers Mark	13
Nikka Japanese	17
Jack Daniels	9

OTHER

PORT, GRAPPA & DESSERT WINE

Kinsale Dry Mead	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



THE HOLLY - 17

July 12 - Aug 4

Kraken Black Rum,
Disaronno,
House-Made Chai Tea,
Citrus, Sugar
Warm, Spicy, Citrusy

THE ALDER - 16.5

Mar 18 - Apr 14

Teeling Small Batch,
Pineapple Rum,
Smoked Pineapple,
Bitters, Sugar,
Foam
Sweet, Smoky, Sour



THE WILLOW - 17

Apr 15 - May 12

Goats Cheese-Washed
Blood Monkey Irish Gin,
Blood Orange,
Honey,
Thyme
Short, Silky, Lifted

