

THE CHANCERY

LUNCH

SERVED 12:00-17:00

SOUP & GREENS

Daily Soup | 9 ^(1*,7,9)

Chef's seasonal pot – market vegetables, fresh herbs & house-baked bread.

Californian Chicken Bowl | 17 ^(1*,6,7,8,12)

Miso-roasted chicken, feta, orange segments, avocado, sweet onions, toasted pecans, cucumber & radish.

Classic Caesar | 14 ^(1*, 3, 4, 7, 10, 12)

Crisp cos lettuce, aged parmesan, warm olive oil croutons & signature Caesar dressing.

San Daniele Ham & Bocconcini | 14 ^(7,8,12)

Prosciutto di San Daniele, roast figs, cherry tomatoes, pine nuts & wild rocket with aged balsamic & extra virgin olive oil.

ARTISAN SAMBOS

Steak Sambo | 22 ^(1*,3,7,10,12)

John Stone steak, caramelised onions, horseradish cream & smoked Applewood on toasted sourdough.

Coronation Chicken | 16 ^(1*,3,8,10,12)

Curry-spiced chicken, scallion, fresh coriander & toasted almonds on sourdough.

Smoked Salmon Focaccia | 16 ^(1*,4)

Olive oil focaccia, smoked salmon, avocado, plum tomato, lemon dressing & rocket.

Mediterranean Veggie Flat Bread | 15 ^(1*,7,12)

Feta, baby spinach, beetroot, oven-dried tomatoes, roast pepper relish & mixed leaves.

All sambos served with house fries.

ALL-DAY MENU

SERVED 12:00-21:30

STARTER

Italian Olives | 7 ⁽¹²⁾

Smoked Almonds | 7 ⁽⁸⁾

Antipasto | S18/L26 ^(1*,7,12)

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

Goat Cheese Croquettes | 12 ^(1*,3,7,12)

with Beetroot & Honey

Blue Cheese & Black Pudding Croquettes|12 ^(1*,1**,3,7,12)

Apple Cider Syrup

Crispy Pork Belly Bites | 14 ^(1*,6,11)

Soy Honey Glaze, Toasted Sesame & Chilli

Fried Calamari | 15 ^(1*,3,10,12,14)

Lemon, Pepper & Aioli

MAINS

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

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

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

Crispy Buttermilk Turkey, Pickled Slaw, Tomato salsa, Baby Gems & Fries

Beer Battered Fresh Hake & Chips | 22 ^(1*,3,4,7)

Pea Purée, Tartar Sauce, Lemon, House Fries

Halloumi Spice Bag | 22 ^(1*,3,5,7,10,12)

Five-spice Halloumi, Sweet Potato Fries, Peanuts, Chilli, Scallions & Chipotle Mayo

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

OTHER

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

SYRUPS

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

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

WARM AND SPIRITED

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

ALTERNATIVE MILKS

Oat Milk ^(1****)	0.5
Coconut Milk	0.5
Soya Milk ⁽⁶⁾	0.5
Almond Milk ⁽⁸⁾	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) (8Almond)(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.

THE CHANCERY

COCKTAIL BAR

CELTIC ASTROLOGY EDITION

THE ELDER - 17

Nov 25 - Dec 22

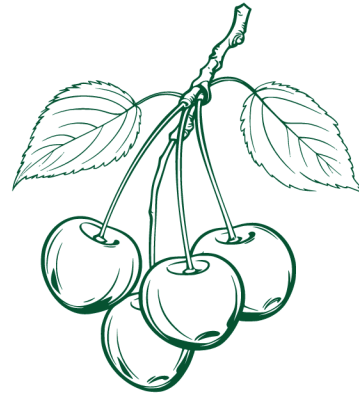
Mad March Hare Poitín,
Killahora Orchards Rare Apple
Ice Wine,
Morello Cherry & Apple
Reduction
Bright, Jammy, Elegant



THE OAK - 17 (10)

June 10 - July 7

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



THE HAZEL - 16.5

August 5 - Sept 1

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



BEERS & CIDERS

DRAUGHT

Guinness (1) 7.5 / 4
Moretti (1) 8.5 / 4.5
Heineken (1) 8.5 / 4.5
Bidin' Time Lager (1) 8.5 / 4.5
Scraggy Bay IPA (1) 8.5 / 4.5

Pint/Gls

BOTTLED

Peroni / Gluten Free 7.5
Maclvors Plum & Ginger Cider 9.5
Bulmers 9.5
Zingbeer Ginger Beer 9.5
Irish Craft Can/Bottle (Ask Server!) (1) 7.5
Coors Light (1) 7.5
Corona (1) 7.5

LIQUEURS

Aperol	8	Jagermeister	8
Jacques Senaux Absinthe	12	Kahlua	7.5
Baileys (7)	8	Kinsale Dry Mead	9.5
Crème de Menthe	7	Lillet Blanc/Rosé/Rouge	8.5
Campari	8	House-Made Limoncello	9.5
Chambord	9.5	Luxardo Maraschino	7.5
Cointreau	9	Midori	7.5
Cynar	8	Peach Schnapps	7
Disaronno	8	Pernod	8
Drambuie	9	Regal Rogue Lively White	8.5
Frangelico	9	Regal Rogue Bold Red Vermouth	8.5
Fuba Cachaca	8	Sambuca	8
Galliano	8	Southern Comfort Liqueur	8
Grand Marnier	10.5	St. Germaine	10
Irish Mist Honey Liqueur	8	Stillgarden Glas/Bui	11
Italicus	10	Strega	8

SOFT DRINKS

Coke	3.8	Poachers Soda	4.2
Coke Zero	3.6	Poachers Grapefruit Soda	4.2
Coke Diet	3.6	Poachers Ginger Ale	4.2
7 up	3.6	Poachers Ginger Beer	4.2
Club Orange	3.6	San Pellegrino 750ml	6.5
Club Lemon	3.6	Acqua Panna 750ml	
Poachers Classic Tonic (15)	4.2	San Pellegrino 500ml	5
Poachers Light Tonic (15)	4.2	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)

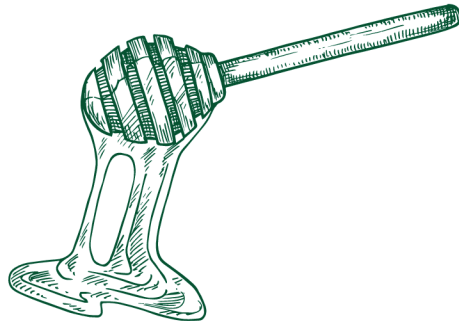
Irish Mist Honey
Liqueur, Thyme,
Fig, Prosecco,
Soda



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
Istila38	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 Espadin 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
Ardbeg	15
Glenmorangie 14	15.5
Laphroaig	12
Glenfiddich 18	23
Macallan 12	18
Talisker	14
Lagavulin 16	16.5

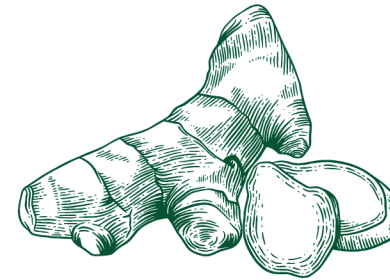
INTERN. WHISKEY

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, Pineapple,
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

