

THE CHANCERY

LUNCH

SERVED 12:00-17:00

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 ^(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) (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.

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, Roast Pepper, 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

Chorizo Lollipops | 12 ^(1*,1**,3,7,12)

Alioli

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

Pea Purée, Tartar Sauce, Lemon, House Fries ^(1*,3,4,7)

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

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

COCKTAIL BAR

SUMMER 2026

VELVET TROPICS 17

Lush and exotic, passion fruit meets Brazilian soul

Cachaça · Passion Fruit · Lime · Coconut Milk · Sugar ·

FLORA 17

Floral and delicate, a garden in a glass

Hendricks Gin · St-Germain · Elderflower · Cucumber · Lemon

MANGO PUNCH 17

Tropical and vibrant, sunshine in every sip

Rum · Mango Purée · Lime · Coconut

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
 MacIvors Plum & Ginger Cider 9.5
 Bulmers 9.5
 Zingiber Ginger Beer 9.5
 Stonewell Cider 9.5
 Coors Light (1) 7.5
 Corona (1) 7.5
 Heineken 7.5

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
 Antica Vermouth 8.5
 Barquero Red Vermouth 8.5
 Sambuca 8
 Southern Comfort Liqueur 8
 St. Germain 10
 Stillgarden Glas/Bui 11

SOFT DRINKS

Coke 4
 Coke Zero 4
 Coke Diet 4
 7 up 4
 Club Orange 4
 Club Lemon 4
 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
 FeverTree Elderflower 4.2
 San Pellegrino 750ml 6.5
 Acqua Panna 750ml
 San Pellegrino 500ml 5
 Acqua Panna 500ml 5



SPRITZ & VERMOUTH

BASILICO 15.5

Aromatic and refreshing, Italian spirit
Italicus · Prosecco · Fresh Basil ·
Lemon · Soda

PASSION SPRITZ 15.5

Light and effervescent, passion
fruit kissed with bubbles
Gin · St-Germain · Passion Fruit · Prosecco

THE GREENWAY 16.5

Crisp botanicals meet the
sweetness of elderflower
Glendalough Irisg Gin · FeverTree Elderflower ·
Pomegranate · Fresh Basil · Lime

THE WICKLOW 15.5

Herbaceous and elegant, Vermouth
at its finest
Irish Gin · Vermouth · Angostura · Olive

NON-ALCOHOLIC

BLUSH 10

Delicate garden spritz, rose &
crisp apple with a soft berry finish
Apple Juice · Rose Water · Lemon ·
Strawberry · Sparkling Water

GARDEN MIST 10

Light, herbal & refreshing a mindful sip
Blackberry · Soda · Citrus · Cranberry

THE RUBY 10

Vivid, sweet and sparkling, a timeless
classic reimagined
Grenadine · Ginger Ale · Fresh Orange ·
Maraschino Cherry

