

THE CHANCERY

BAR MENU

SIGNATURE COCKTAILS

OTHER

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.

SPRITZ

All Spritzes Contain Sulphites (12)

AENGUS ÓG (ANGUS OH-G) 17

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

VIRGIN

FÓDLA (FOH-LA) 10
SISTER GODDESS OF PROTECTION
Passionfruit, Pineapple, Citrus, Vanilla,
Ginger Ale
Tropical, Warm, Citrusy

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

Blue Cheese Dip, Coriander (1*,3,7)

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

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

SERVED ONLY FROM 12:00-17:00

SOUPS & SALADS

Soup Of The Day | 9

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

Poached Pear & Walnut Salad | 14

Candied Walnut, Blue Cheese, House Dressing (3,7,8^,10,12)

SANDWICHES

Reuben | 18 (1*,3,6,7,12)

Pastrami, Swiss Cheese, Sauerkraut, Russian Dressing

Caponata | 15 (1*,7,8,12)

Aubergine, Zucchini, Basil Pesto

Chancery Club | 16 (1*,3,7,10,12)

Grilled Chicken, Crispy Bacon, Egg Mayo, Tomato, Baby Gem, House Fries

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
Fawn IPA Gluten Free 7.5
Coors Light (1) 7.2
Corona (1) 7.2

LIQUEURS

Aperol 7
Jacques Senaux Absinthe 12
Baileys (7) 7
Coole Swan Irish Cream Liqueur (7) 8
Crème de Menthe 7
Campari 7
Chambord 9.5
Cointreau 9
Cynar 8
Disaronno 7.5
Drambuie 8
Frangelico 6.5
Fuba Cachaca 8
Galliano 7
Grand Marnier 9
Irish Mist Honey Liqueur 8
Italicus 9

Jagermeister 8
Kahlua 7.5
Kinsale Dry Mead 8.5
Lillet Blanc/Rosé/Rouge 8.5
House-Made Limoncello 9.5
Luxardo Maraschino 7.5
Midori 7.5
Peach Schnapps 7
Pernod 7
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 3.6
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 6.5
San Pellegrino 500ml 5
Acqua Panna 500ml 5