

THE CHANCERY GRILL

3 courses €45.00

2 courses €39.00

starters

country-style winter root vegetable soup, cheese croutons

(1a,5,8)

mille-feuille of boyne valley goat's cheese, beetroot, high bank orchard apple balsamic, toasted pumpkin, cranberry sourdough

(1,5,6a,6c,11)

oak smoked salmon, apple, crab roulade, pickled cucumber, radish, dill mayonnaise

(2,11,12)

pan seared scallops, pea puree, grilled cauliflower, beurre blanc €7.50 supplement

(2,5,11)

fresh oysters, shallot, sherry vinegar, lemon

(2,11)

mains

pan-seared fresh cod, fennel and potato cake, brown shrimp, dill, lemon & crispy capers

(2,5,11,12)

8oz hereford irish sirloin, confit potato, caramelised shallot, baby carrot, stem broccoli, roe & co. whiskey cream

(5,8,11)

sage and onion stuffed chicken ballotine, chicken croquettes, carrot and anis puree, asparagus tips, drizzle of red wine jus

(1a,3,5,8,11)

slow cooked pork belly, sweet potato puree, honey and soy glazed pak choi

(1,4,8,11)

grilled cauliflower steak, curried quinoa, tomato coulis, onion tapenade

(5)

desserts

red velvet, cream cheese frosting, mixed berries

(1a,3,5)

chocolate roulade, chocolate and brandy mousse, hot chocolate sauce

(1,3,5,11)

raspberry and white chocolate heart, macaroon, berries

(1a,3,5)

creamy lavender and orange panna cotta, raspberry compote

(5)

Please note this is a sample menu and is subject to change at any time.

allergens

1.gluten (1a. wheat, 1b. barley, 1c. rye, 1d. oat) 2. crustaceans 3. eggs 4. soybeans 5. milk 6. nuts (6a. almond nuts, 6b. hazelnuts, 6c. walnuts, 6d. cashews nuts, 6e. pecan nuts, 6f. Brazil nuts, 6g. pistachio nuts, 6h. macadamia/queensland nuts) 7. sesame 8. celery 9. mustard 10. peanuts.

11.sulphur dioxide 12. fish 13. molluscs 14. lupin

*food prepared in our kitchen may contain or come into contact with nuts.
if you have a food allergy, please notify your server.*