

NANCY HANDS

BAR & RESTAURANT

STARTERS

SOUP OF THE DAY (v) Soda bread & butter	7.50
CHICKEN WINGS Frank's Hot Sauce, celery & blue cheese dip	14.50
NACHOS Tortilla chips, sour cream, cheese sauce, guacamole, spiced chilli beef	14.50
MAC AND CHEESE Garlic bread	11.50
'COLCANNON' CROQUETTES Traditional Irish dish recreated as a croquette, ham hock, cabbage, cheddar cheese, mixed leaves, mustard & chive mayo	10.00

NANCY'S BURGERS

NANCY'S HOUSE BURGER Two house-made 4oz beef patties, bacon jam, pickle, red cheddar cheese, baby gem lettuce, Nancy's secret sauce, fries and garlic mayo	19.00
NANCY'S CHICKEN BURGER Cajun buttermilk chicken, sweet chilli sauce, pickles, slaw, fries and garlic mayo	18.50
NANCY'S VEGAN BURGER (vg) Sweet potato & smoked tofu, roasted red pepper, chipotle mayo, rocket, fries	18.50

SIDES

FRIES & GARLIC MAYO	5.50
MASH	4.50
SIDE SALAD	4.50
GARLIC BABY POTATOES	5.50
SMOKEY PULLED PORK FRIES	9.50

MAINS

HOT AND CRISP CHICKEN CAESAR SALAD Crispy chicken, garlic crumb, bacon, cos lettuce, parmesan + swap for plant based goujons	15.50
GOATS CHEESE SALAD (v) Goats cheese, radicchio, roasted butternut squash, pomegranate, black garlic & miso vinaigrette, candied walnuts	17.50
BEER-BATTERED FISH & CHIPS House-made tartare sauce, pea puree, charred lemon	23.00
STICKY SESAME CHICKEN & CHIPS Chicken goujons tossed in sweet & sour sesame sauce, spice bag chips, soft fried egg + swap for plant based goujons	19.00
BANGERS & MASH McGloughlins pork and leek sausage, red onion gravy, peas, mash.	17.50
BEEF & GUINNESS STEW Mashed potato, potato farls & butter	19.50
SHEPHERDS PIE Roast shoulder of lamb, buttered peas	21.00
STEAK FRITES With garlic butter or peppercorn sauce	26.00
CHICKEN SCHNITZEL Celeriac remoulade, charred lemon, caper butter	21.00
MUSHROOM ARANCINI (vg) Miso butterbean puree, sautéed kale, soy & black garlic sauce	17.50

Origin of Beef, Irish, McGloughlins Butchers

Please note, some garnishes or ingredients may be substituted due to supplier's availability.
Full allergen guide available.

No split bills for parties of 6 or more and there will be a 10% service charge applied.

PUBLIC HOUSE
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KIDS MENU

MINI GOUJONS & CHIPS	8.50
SAUSAGE & CHIPS	8.50
MINI BURGER & CHIPS	8.50
SCOOP VANILLA ICE CREAM	3.00

WINES

RED

Bernard Farina, Tempranillo, Toro, Spain

Glass 7.50 | 500ml pichet 22.50

Barbarians, Malbec, Mendoza, Argentina

Glass 9.90 | 500ml pichet 30.00

Momento, Rioja, Spain (bottle only)

750ml bottle 32.00

FDS, Cabernet Sauvignon, Languedoc, France (bottle only)

750ml bottle 32.00

WHITE

Stocco, Pinot Grigio, Friuli, Italy

Glass 7.50 | 500ml pichet 22.50

Hei Matua, Sauvignon Blanc, Marlborough, New Zealand

Glass 9.90 | 500ml pichet 30.00

FDS Chardonnay, Chardonnay Languedoc, France

Glass 8.50 | 500ml pichet 25.00

Monte Pio Raxeira, Albarino, Rias Baixas, Spain (bottle only)

750ml bottle 45.00

Capeography, Sauvignon Blanc, South Africa (bottle only)

750ml bottle 32.00

PROSECCO / ROSE

Esperance, Rose, Languedoc, France (bottle only)

750ml bottle 32.00

Stocco Frizzante, Prosecco, Veneto, Italy

Glass 8.50 | 500ml pichet 25.00 | 750ml bottle 34.00

DESSERTS

RICH CHOCOLATE BROWNIE	7.50
Butterscotch sauce, praline cream	
STICKY TOFFEE PUDDING	8.50
Toffee & crème fraiche sauce, pouring cream	
CINNAMON APPLE TART	8.50
Butterscotch sauce, vanilla ice cream	
FLOURLESS RASPBERRY BAKEWELL	7.50
Gluten free, served with cream	
HOT FUDGE SUNDAE	8.50
Warm brownie, butterscotch sauce, cream & ice cream	
CREME CARAMEL FLAN	8.50

MERCHANDISE

NANCY HANDS T-SHIRT	20.00
NANCY HANDS CAP	15.00
FRIDGE MAGNET	5.00



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SPECIALS AND EVENTS

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To book a party or enquire about
events.

Email: info@nancyhands.ie

Live music every Friday and Saturday
from 8pm.