

GRANVILLE'S

EVENING MENU

A P P E R T I F S



Glass of Prosecco	11.50	Dingle Gin & Elderflower Tonic	9
Glass of Rose Prosecco	12		
Dressed Pimms <i>With Cucumber, Mixed Fruit, Fresh Mint & Ginger Ale</i>	8.50	Beefeater Pink Gin & Tonic	9

S T A R T E R S

French Onion Soup Gratinée

*Slow Cooked Onion Soup with our Rich Beef & Madeira Stock,
Gratinated Coolea Cheese Croutons*

7.50

Crispy Chicken Spring Rolls

*Sweet Soy, Sesame, Ginger & Garlic
Dipping Sauce*

10

Baked Toonsbridge Halloumi in a Corn Crumb

*Mixed Leaves, Cherry Tomato,
Basil & Garlic Salsa*

9



Granville's Thai Style Fish Cakes

*Lightly Curried Mayo, Salad
Garnish*

10.00

Pan-fried Prawn Bruschetta

*White Wine, Cream, Chilli & Garlic
On Toasted Garlic Ciabatta*

12.50

FROM THE GRILL

12oz Prime Irish Black Angus Rib-Eye Steak	32.50
<i>Sauteed Mushrooms, Onions, Fries & Cracked Black Pepper Sauce or Garlic Butter</i>	
10oz Prime Irish Hereford Sirloin Steak	30
<i>Sauteed Mushrooms, Onions, Fries & Cracked Black Pepper Sauce or Garlic Butter</i>	
Roast Supreme of Chicken with Smoked Bacon Crumb	21
<i>Pan-Seared & Served with Sauteed Baby Potatoes, Green Beans, Butternut Squash Puree, and Pink Peppercorn & Basil Cream Sauce</i>	
7oz Wagyu Burger in a Toasted Brioche Bun	18.50
<i>With Smoked Bacon, Dingle Cheddar, Carmelised Red Onion, Salad & Fries (Michael Twomey Butchers)</i>	
Kevin's Baked Beef Lasagne	17
<i>Prime Irish Beef in Tomato & Basil Sauce, Creamy Bechamel Sauce & Dingle Cheddar, Salad, Fries & Garlic Ciabatta</i>	

FROM THE SEA

Pan-Seared Teriyaki Glazed Dorne of Salmon	23.50
<i>With Egg Noodle & Vegetable Stir-fry</i>	
Gratin of Wild Atlantic Hake	25
<i>In Leek & White Wine Sauce, topped with Dingle Cheddar & Aged Parmesan Cheese</i>	
Beer Battered Fillet of Fish & Chips	19
<i>Mushy Peas & Tartare Sauce</i>	
Thai spiced Fish Cakes	17.50
<i>Served With Lightly Curried Mayo, Salad & Fries</i>	

VEGETARIAN

Granville's Vegetarian Lasagne ^v	16
<i>In a Rich Tomato & Basil Sauce, Bechamel Sauce, Topped With Dingle Cheddar, Served with Salad, Fries & Garlic Bread</i>	
** Please allow 20 Mins Cooking Time **	

Suppliers: Pat O Connell Master Butchers, Cork.; Gulfstream Fish, Kenmare; Pallas Green Veg., Pallas Foods.; / Michael Twomey Butchers. Roundtower Cheese, Cork./ Follain, Ballyvourney, Co.Cork. / Tir na No Dig, Inchageela, Co.Cork./ Coolea Cheese