



GRANVILLE'S

ORGANIC • LOCAL • FRESH

◆ APPERITIFS ◆

GLASS OF PROSECCO
ROSE
12.5

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12

DRESSED PIMMS
Classic Summer in a Glass,
with Our own Fresh Mint,
Cucumber, Mixed fruit &
Berries & Fentiman's Ginger
Beer 11

ELDERFLOWER FRENCH
75
Light & Refreshing for
Summer.
Elderflower Liqueur, Dingle
Gin, Twist of Lemon,
topped with Prosecco 13

WATERMELON
DAIQUIRI
Watermelon Liqueur, White
Rum, Watermelon Syrup,
Fresh watermelon & Guava
Juice 12.5

◆ STARTERS ◆

SUMMER MINISTRONE SOUP
Finely diced Vegetables, Pasta &
Cannellini beans in a Light Chicken &
Tomato Soup with Basil Pesto, with Our
Brown Soda & Grated Parmesan 7.5

CRISPY SILVERHILL DUCK SPRING
ROLLS
Orange, Honey, Soy & Star Anise Dressing
11.5

BAKED LOCAL TOONSBRIDGE
HALLOUMI IN A GLUTEN FREE
CORN CRUMB
Confit of Cherry Tomato, Basil & Garlic
Salsa with Mixed Leaves 9.5

SELECTION OF FRESH BREADS
With Olives, Extra Virgin Olive Oil &
Balsamic Vinegar & Homemade
Hummus 6

◆ SEAFOOD STARTERS ◆

GRANVILLE'S SEAFOOD
CHOWDER
A Selection of Fresh Fish & Prawns in a
Creamy Seafood Soup 11.5

GRANVILLE'S THAI-STYLE FISH
CROQUETTES
Coriander, Chilli & Garlic Aioli,
Salad Garnish 9.5

PAN-FRIED PRAWN BRUSCHETTA
White Wine, Cream, Chilli & Garlic
On Toasted Garlic Ciabatta 12.5

TRIO OF VALENTIA ISLAND KING
SCALLOPS
De Roiste Black Pudding, Pea Puree &
Hollandaise Sauce 15.50

MAIN ENTREES

100Z PRIME IRISH GRASS-FED AWARD WINING
HEREFORD SIRLOIN STEAK
Sauteed Mushrooms, Onions, Fries &
Cracked Black Pepper & Brandy Sauce or Garlic Butter 31

CELEBRATION OF IRISH DUCK
Pan-seared Duck Breast , Slow Confit Duck Leg Lollipop & Duck Spring Roll.
Potatoes, Vegetables, Orange, Ginger & Rosemary Jus 29.5

LEMON, GARLIC & HERB MARINATED SUPREME OF PRIME IRISH CHICKEN
Sauteed Baby Potatoes, Spring Vegetables,
Creamy White Wine & Herb Sauce 24.5

SEAFOOD

STEAMED FILLET OF FRESH SEA
TROUT & PRAWNS
Julienne of Vegetables, Creme Fraiche,
Chive & Butter Sauce 24

FILLET OF WILD ATLANTIC HAKE
AUX GRATIN
Leek & White Wine Cream, Dingle
Cheddar, Salad & Dingle Cheddar Potato
Cake 26

BEER BATTERED FILLET OF FISH &
CHIPS
Mushy Peas & Tartare Sauce 19

THAI SPICED FISH CROQUETTES
Coriander, Chilli, & Lime Aoili, Salad &
Fries 17.5

FROM THE GRILL & VEGETARIAN

KEVIN'S BAKED BEEF LASAGNA
Prime Irish Beef in Tomato & Herb Sauce,
Creamy Bechamel Sauce & Dingle
Cheddar,
Salad, Fries & Garlic Ciabatta 17.5

LOADED TWOMEY'S DOUBLE
WAGYU BURGER
Two 4oz Wagyu Burgers, In a Glazed
Brioche Bun with Follain Roasted Red
Pepper Relish, Carmelised Onions, Crisp
Bacon, Dingle Cheddar, Healthy Slaw,
Salad & Fries 19

GOATS CHEESE & VEGETABLE
SPRING ROLLS
White Wine & Spinach Sauce, Salad, Fries
17.5

BAKED VEGETARIAN LASAGNA
Rich Tomato, Vegetable & Basil Sauce,
Bechamel topped with Dingle Cheddar.
Served with Salad & fries 17.5