



GRANVILLE'S

EVENING MENU

APPERITIFS

GLASS OF PROSECCO ROSE 12

DRESSED WINTER PIMMS 12
Pimms, Apple Cider, Spiced Orange, Ginger
Beer & Cinnamon Stick

COSMOPOLITAN 12
Vodka, Triple Sec, Cranberry Juice, Fresh
Lime & Orange

GLASS OF PROSECCO 11.50

WHISKEY SOUR 10
Bourbon, Dash of Egg White, Fresh Lemon

MANHATTAN 12
Whiskey, bitters, Sweet Vermouth & Cherry

DINGLE GIN & ELDERFLOWER
TONIC 9

STARTERS

FRENCH ONION SOUP GRATINÉE

Slow Cooked Onion Soup with our Rich Beef & Madeira Stock,
Gratinated Coolea Cheese Croutons 7.50

GRANVILLE'S CREAMY SEAFOOD CHOWDER

This seafood soup is packed to the brim with a medley of
fresh & smoked fish & prawns. 10.50

SEASONAL CRISPY GOOSE

SPRING ROLLS

Redcurrant, Sherry & Plum Dipping

Sauce 12.50

GRANVILLE'S THAI STYLE FISH CAKES

Lightly Curried Mayo, Salad Garnish 10

BAKED TOONSBIDGE HALLOUMI IN A CORN CRUMB

Mixed Leaves, Fresh Cranberry,

Garlic & Thyme Salsa 9

PAN-FRIED PRAWN BRUSCHETTA

White Wine, Cream, Chilli & Garlic On Toasted

Garlic Ciabatta 12.50

WARM GOATS CHEESE TART

Homemade Caramelised Red Onion & Thyme Jam, Salad Leaves 10



FROM THE GRILL

100Z PRIME IRISH HEREFORD SIRLOIN STEAK

Sauteed Mushrooms, Onions, Fries & Cracked Black Pepper & Brandy Sauce or Garlic Butter 30

120Z PRIME IRISH BLACK ANGUS RIB-EYE STEAK

Sauteed Mushrooms, Onions, Fries & Cracked Black Pepper & Brandy Sauce or Garlic Butter 32.50

80Z PRIME IRISH CENTRECUT FILLET STEAK

Sauteed Mushrooms, Onions, Fries & Cracked Black Pepper & Brandy Sauce or Garlic Butter 39

ROAST SUPREME OF CHICKEN WITH SMOKED BACON CRUMB

Pan-Seared & Served with Sauteed Baby Potatoes,
Green Beans, Butternut Squash Puree, and Pink
Peppercorn & Basil Cream Sauce 21.50

LOADED FESTIVE WAGU BURGER

In a Glazed Brioche Bun with Cranberry,
Camembert & Smoked Streaky Bacon.

Piri-Piri Fries and Winter Slaw 17.50
Michael Twomey Butchers

SLOW BRAISED SHANK OF PRIME IRISH LAMB

Creamed Potato, Vegetables & Red Wine Jus 25.50

KEVIN'S BAKED BEEF LASAGNA

Prime Irish Beef in Tomato & Herb Sauce, Creamy
Bechamel Sauce & Dingle Cheddar, Salad,
Fries & Garlic Ciabatta 17

FROM THE SEA

GRATIN OF WILD ATLANTIC HAKE

In Leek & White Wine Sauce, topped with Dingle Cheddar & Aged Parmesan Cheese 25.50

PAN-SEARED TERIYAKI GLAZED DARNE OF SALMON

With Egg Noodle & Vegetable Stir-fry 24.50

BEER BATTERED FILLET OF FISH & CHIPS

Mushy Peas & Tartare Sauce 19

THAI SPICED FISH CAKES

Served With Lightly Curried Mayo, Salad & Fries 17.50

VEGETARIAN

GOATS CHEESE & VEGETABLE SPRING ROLLS

White Wine & Spinach Sauce, Salad, Fries 17.50

GRANVILLE'S VEGETARIAN LASAGNA

Rich Tomato & Basil Sauce, Bechamel Sauce, Topped With Dingle Cheddar,
Served with Salad, Fries & Garlic Bread 16.50

**** Please allow 20 Mins Cooking Time ****