

LIGHT BITES

CHEF'S SEASONALLY INSPIRED SOUP OF THE DAY (GFA) Granville brown bread or Waterford famous blaa	5.75
TOASTED MEDITERRANEAN BRUSCHETTA (V) (1,2,6,7,8,10,11) With tomato, onion and garlic, drizzled with basil pesto	6.75
PRAWN AND POACHED SHREDDED SALMON SALAD (GFA) (1,2,3,5,6,9,11,13) Marie Rose sauce, mixed salad leaves and Granville brown bread	(S) 7.95 (L) 14.50
GRANVILLE HOTEL PÂTÉ (2,7,8,9,11,13) Homemade chicken liver pâté with Granville's red onion marmalade, toast and mixed salad leaves	7.95
SOUTH EAST COAST SEAFOOD CHOWDER (GFA) (2,3,4,5,9,11,12) A rich combination of onion, root vegetables and fresh seafood from the South East coast with Granville brown bread	8.50
CAESAR SALAD (GFA) (1,2,7,8,9,11,13) Cos lettuce, bacon bits, croutons, parmesan cheese with classic Caesar dressing (Add Chicken 13.95)	8.50
GOLDEN FRIED MUSHROOMS (V) (1,2,7,9,11,13) Garlic mayo and dressed salad leaves	7.95
LOUISIANA STYLE CHICKEN WINGS (GFA) (2,9,11) Louisiana sauce or blue cheese dip and celery sticks	(S) 7.95 (L) 14.50
CHILLI AND LIME CHICKEN GOUJONS (1,2,7,9,11,12,13) Breaded strips of chicken and dressed mixed leaf salad with garlic mayo or sweet chilli sauce	(S) 8.50 (L) 14.50
CHARCUTERIE AND CHEESE SHARING PLATTER (for Two) (1,2,6,7,8,9,10,11) Coppa (2,10), prosciutto, gubbeen salami (2), chorizo (2), Knockanore smoked cheddar (2), organic Irish brie (2), crostini (11), Granville brown bread (2,11), quince and homemade pesto (1,2,6,7,10)	17.50
CHICKEN, HAM & MUSHROOM VOL AU VENT (1,2,9,11,12,13) In a light pastry case, with a creamy white wine & mushroom sauce, with salad garnish	(S) 7.95 (L) 14.50
WATERFORD BLACK PUDDING & APPLE SALAD (2,11) Rocket leaves, red onion and Highbank Orchard Syrup dressing	7.95
WARM GOAT'S CHEESE SALAD (V) (1,2,6,7,8,9,10,11) Sun-dried tomato on a bed of seasonal greens, drizzled with homemade pesto dressing	(S) 7.95 (L) 14.50
Add Skinny Fries to any of the Light Bites (11)	3.50

FISH DISHES

THE GRANVILLE CLASSIC 'FISH & CHIPS' (1,2,5,9,11,12,13) Catch of the day fillet fried in a light 'Metalman' local craft beer batter with mushy peas and tartare sauce	17.95
SEAFOOD PANCAKE (1,2,3,4,5,9,11,12,13) Medley of seafood, wrapped in a savoury pancake, topped with a cream sauce, melted cheese and served with tossed salad and fries	17.95
PAN FRIED ORGANIC SALMON (GFA) (2,3,4,5,8,9,11,12) Garlic lemon butter, mashed potatoes and seasonal vegetables	18.95
GRANVILLE MONKFISH SCAMPI (1,2,5,9,11,12,13) Golden fried scampi, mixed leaf salad, fries, tartare sauce	20.95

FROM THE BUTCHER

PRIME IRISH 8oz BEEF BURGER (1,2,9,11,12,13) Topped with melted emmental cheese and streaky bacon on a lightly toasted brioche bun with fries and dressed salad	16.95
CHICKEN BURGER (1,2,7,8,9,10,11,12,13) Succulent breast of chicken, lightly marinated in Cajun spices, topped with melted cheddar cheese on a focaccia bun, served with dressed salad leaves and fries	16.50
CHICKEN CURRY (GFA) (2,6,7,8,10,11) Basmati rice or fries (or half and half), naan bread and mango chutney	16.50
OVEN ROASTED CHICKEN (2,7,8,9,11,12,13) Sage & onion stuffing, ham, creamy mashed potatoes, seasonal vegetables and thyme jus	17.50
HONEY GLAZED HALF DUCK (GF) (9,12) Braised red cabbage, plum sauce, creamy mashed potato	22.95
TURKEY & HAM (2,7,8,9,11,12,13) Roast stuffed turkey and Waterford ham, with cranberry sauce, traditional gravy, seasonal vegetables and creamy mashed potatoes	17.50
BEEF & GUINNESS CASSEROLE (2,8,9,11,12) Slow cooked prime Irish beef, with root vegetables, mashed potatoes	16.50
BRAISED COMERAGH LAMB SHANK (2,9,12) Creamy mashed potato, seasonal vegetables, red wine & thyme jus	19.95
TRADITIONAL BACON AND CABBAGE (GFA) (2,9,12) Creamy 'colcannon' mashed potatoes and parsley sauce	17.50
'BANGERS & MASH' (2,9,11,12) Black pudding, thyme & pork sausages, served on a bed of creamed potatoes with slow roasted red onion gravy	14.95
IRISH ROAST BEEF (GFA) (2,8,9,11,12) Grass fed Irish Beef, traditional gravy, seasonal vegetables and creamy mashed potatoes	17.95
PRIME GRASS FED IRISH FILLET STEAK 8oz (GFA) (2,11) Sautéed mushrooms, onions and fries, pepper sauce or garlic butter	27.95
PRIME GRASS FED IRISH SIRLOIN STEAK 10oz (GFA) (2,11) Sautéed mushrooms, onions and fries, pepper sauce or garlic butter	25.95

VEGETARIAN / VEGAN

VEGETABLE CURRY (V) (GFA) (2,6,7,9,10,12) Finished with Killowen natural yoghurt, coriander, served with basmati rice	15.50
STIR-FRIED MEDLEY OF FRESH VEGETABLES (V) (8,11,12) In honey and soy sauce with egg noodles (with Chicken 16.50)	15.50
FLORENTIN ORGANIC FALAFEL (GF) (Vegan) (8,9,11,12,13) Chickpeas, fresh onion & parsley balls, deep fried, chilli sauce, pickled vegetables and salad garnish	(S) 8.50 (L) 15.50
RED LENTIL BOLOGNESE WITH RICE (GF) (Vegan) (2,9,11,12)	15.50

Food Allergies & Intolerances: Our kitchen environment contains nuts, gluten, eggs & dairy produce; hence there may be traces of these allergens in our dishes. Please discuss any Food Allergies and Intolerances with a senior member of staff.

Allergen Index: 1 Eggs, 2 Milk/Lactose, 3 Shellfish, 4 Molluscs, 5 Fish, 6 Peanuts, 7 Sesame, 8 Soya, 9 Sulphur dioxide/sulphites, 10 Nuts, 11 Gluten, 12 Celery, 13 Mustard, 14 Lupin, GFA = Gluten Free Adaptable, V = Vegetarian.

SANDWICHES

GRANVILLE TOASTED SPECIAL (1,2,8,9,11,12,13) Home-cooked ham, tomato, cheese and onion with dressed salad, coleslaw and fries	10.50
OPEN SMOKED SALMON (GFA) (1,2,5,9,11,13) On Granville brown bread, dressed salad, capers and horseradish cream	12.50
6oz PRIME IRISH SIRLOIN STEAK SANDWICH (1,2,9,11,12,13) Ciabatta, sautéed mushrooms and onions, with garlic butter or pepper sauce, dressed salad	16.75
CHICKEN CAJUN WRAP (1,2,9,11,12,13) Pan-fried fillet of chicken, topped with cajun spiced mayonnaise, grated cheese, onion and salad leaves	12.50
CHICKEN CAESAR WRAP (1,2,7,8,9,11,12,13) Cos lettuce, bacon bits, parmesan cheese with classic Caesar dressing	12.50
Add Skinny Fries to any of the Sandwiches (11)	3.50

ON THE SIDE

SKINNY FRIES (11)	3.50
CREAMY MASH (2,9,11,13)	3.50
PORTION OF CARROTS & BROCCOLI (2,8,9,11,12)	3.50
MIXED LEAF OR GREEN SALAD WITH HONEY & MUSTARD DRESSING (9,11,13)	3.50
BATTERED ONION RINGS (11)	3.50
COLESLAW (1,9,12)	3.50
GARLIC BREAD (2,11)	3.50

DESSERTS

WARM APPLE PIE (1,2,11) Custard & cream or ice-cream	6.75
MERINGUE NEST (GFA) (1,2,8,11,12) Fruit of the forest compote and cream	6.75
HAZELNUT & CARAMEL MERINGUE ROULADE (GF) (1,2,7,10)	6.75
WARM APPLE & BLACKBERRY CRUMBLE (2,8,9,10,11) Custard & cream or ice-cream	6.75
GRANVILLE SHERRY TRIFLE (1,2,7,9,11)	6.75
CHEESECAKE OF THE WEEK Cream or ice-cream	6.75
MULDOONS PANNA COTTA (1,2,10,11) With a shortbread biscuit	6.75
WARM CHOCOLATE BROWNIE (GFA) (1,2,7,8,10) Salted caramel ice-cream	6.75
FRESH FRUIT SALAD (GFA) (2) Cream or ice-cream	6.75
TRIO OF ICE-CREAM (GFA) (2)	6.75

PLEASE NOTE: On certain days our Dessert Menu may vary slightly as our desserts are freshly made in-house