

M E N U

WELCOME TO THE GRANVILLE

We pride ourselves in using locally sourced ingredients at every opportunity, creating flavoursome dishes – perfectly paired with each season.

NIBBLES

Order 4 for £20

Docker bakery sourdough, olive focaccia, herb oil, balsamic glaze & butter <small>g,gfo,veo</small>	5.5
Kalamata olives <small>ve</small>	4.5
Spiced pumpkin & parmesan croquettes <small>v</small>	5
Blue cheese scones, red onion jam <small>g,v</small>	5.5
Crab & saffron arancini, sweet chilli sauce <small>g</small>	6
Devils on horseback, honey & mustard glaze	6
Cumberland ring, red onion jam, crispy onions	6

STARTERS

Soup of the day, warm sourdough <small>v,g,gfo</small>	6.5
Spicy Nduji & pork scotch egg, red pepper coulis, parmesan crisp <small>g</small>	8.9
Bang bang cauliflower, Korean BBQ sauce, pickled red cabbage, sesame seeds, chilli & spring onions <small>ve,g</small>	7.5
Crispy duck & plum spring rolls, Asian slaw, sweet chilli sauce	9.2
Cajun fried calamari, lemon & dill aioli	7.4
Chilli & garlic prawns, white wine & butter sauce, Dockers sourdough <small>g,gfo</small>	9.5

AUTUMN CLASSIC

Beer battered fish, triple cooked chips, tartare sauce, minted peas <small>g, gfo</small>	16.9
Pie of the Day – braised red cabbage, champ or chips, onion gravy <small>g</small>	16
Fisherman's Pie – cod, smoked haddock, prawns in a creamy dill sauce topped with cheesy mash, buttered hispi	18.5
8oz Cumberland ring, champ mash, glazed carrots, onion gravy, crispy onions	14.5

KITCHEN SPECIALS

12-hour red wine, rosemary braised ox cheek, horseradish mash, fennel glazed carrots, Guinness braised baby onions, crispy onion	21.5
Harissa roasted cauliflower steak, salsa verde, pine nuts, sun-dried tomato & coriander couscous <small>ve,g</small>	14.9
Chargrilled pork chop, champ mash, roasted root veg, cider & apple sauce	16
Catch of the Day -	£market price
Roasted root vegetable casserole caramelised shallots, baby potatoes topped with blue cheese scones <small>g,gfo</small>	14.5
Sticky chicken satay thighs, pickled cucumber, poppadom shards, coconut rice, peanut sauce, chilli, spring onions <small>n</small>	15.5

STEAK

- 6oz Rump	17.3
- 8oz Sirloin	24
- 8oz Ribeye	27.5
Add peppercorn, garlic butter or Diane	
Add 5 chilli & garlic prawns	2.3
	7.4
All with triple cooked chips, watercress salad, balsamic shallots	

BURGERS

- The Classic <small>g</small>	13.9
6oz Beef burger, sriracha mayo	
- The BBQ Vegan <small>g</small> ,	13.9
Jackfruit burger	
- The Spicy One <small>g,v</small>	14.9
Nduji & pork burger, sriracha mayo	
Add smoked streaky bacon, cheddar or 3 onion rings	1.8
All with soft brioche bun, baby gem, beef tomato, gherkin, celeriac & tarragon slaw & fries <small>g</small>	

SIDES

Roasted root vegetables	4
Red cabbage slaw <small>v</small>	
Buttered hispi <small>v</small>	
Braised red cabbage <small>v</small>	
Triple cooked chips / Fries	



V – Vegetarian | G – Gluten | GFO – Gluten Free Option | N – Nuts

If you have any allergies or intolerances, please let the team know.
We're a cashless venue, accepting all major card payments.

www.thegranvillecanterbury.co.uk | 01227 700402 | us@thegranvillecanterbury.co.uk

DESSERTS

7.2

Coffee cheesecake, walnut praline, biscoff ice cream g,v,n

Dark chocolate & winterberry gateaux, whipped vanilla cream, blackberry coulis, almonds v,g,n

Toffee apple crumble with cream or custard v,veo

Spiced orange bread & butter pudding, whiskey & marmalade sauce, stem ginger ice cream g

Sticky date pudding, toffee sauce, vanilla ice cream g,veo

British cheese board, toasted walnuts, onion chutney, grapes & oatcakes g,gfo,v 9.5

Ice-creams & sorbets. 2 per scoop

- Vanilla
- Biscoff
- Chocolate orange
- Stem ginger ve
- Blackberry & nettle sorbet ve
- Lemon & ginger sorbet

Cafe Affogato v,n 5.1

Lusciously smooth vanilla ice cream served on a bed of toasted hazelnuts and a single espresso shot

Add a shot of Amaretto. 3.8
Cherry brandy. 3.8
Manzanilla sherry 5.5

Allergies & dietary requirements

We cater for a wide range of allergies and dietary requirements, please speak to a team member before ordering.

KIDS

8.9

Two courses served with a drink of your choice, glass of milk or squash (lime, orange or blackcurrant)

MAINS:

Mini fish pie, cheesy mash & peas g, gfo

Mac & cheese g

Cumberland ring, mash, peas & gravy

DESSERTS:

Ice cream Sundae - choose your flavour

Toffee apple crumble, vanilla ice cream

COFFEES / LIQUEUR

Americano	3.2
Espresso	2.7
Double Espresso	3.5
Macchiato	2.9
Mocha	3.2
Latte	3.2
Cappuccino	3.2
Flat White	3.2
Hot chocolate	3.2
Baileys hot chocolate.	6.9
Amaretto hot chocolate	6.9
Pot of Tea - English breakfast.	2.9
- Earl grey	
- Camomile	
- peppermint	

LIQUEUR COFFEES:

Irish - Jameson Whiskey.	6.3
Calypso - Tia Maria	6.3
French - Courvoisier VS Brandy	6.3



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