

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
Nocerella olives <small>ve</small>	4.9
Wild garlic hummus, sourdough bread <small>g,gfo,v</small>	6
Beef brisket croquettes, mustard aioli	5.5
Korean BBQ fried tofu, sesame seeds, chilli <small>v,veo</small>	5.5
Salt cod fritters, curry mayo <small>g</small>	6.5

STARTERS

Soup of the day, warm sourdough <small>v,g,gfo</small>	6.5
Tandoori lamb scotch egg, curried onions, mint yoghurt <small>g</small>	8.9
King prawn, crayfish & apple cocktail, baby gem, cucumber, smoked paprika, bread <small>g,gfo</small>	12.5
Loaded cheese nachos, sour cream, tomato salsa, guacamole, chillies & spring onion Add 5 bean chilli	7.9 2.5
Crispy panko goat's cheese, honey & chilli dressing, rocket & pecan salad <small>n,v</small>	8.5
Piri piri chicken lollipops, lemon mayo <small>g</small>	7.9

BURGERS

- The Classic <small>g</small>	13.9
6oz Beef burger, siracha mayo	
- The Wild One <small>g, v</small>	14.9
Oyster mushroom burger, siracha mayo	
- The Fish one <small>g</small>	14.9
Beer battered cod & tartare sauce	
Add smoked streaky bacon, cheddar or 3 onion rings	1.8
All with soft brioche bun, baby gem, beef tomato, jalapeno, beetroot slaw & fries <small>g</small>	

KITCHEN SPECIALS

Beer battered fish & chips, fennel & cucumber salad, tartare sauce, lemon <small>g,gfo</small>	17.5
Crispy pork belly, Cajun sweet potatoes, red pepper coulis, green beans	18.9
Moroccan spiced aubergine & chickpea tagine, lemon couscous, coriander & onion seed flatbread <small>ve,g</small>	15.5
Catch of the day - £ marketprice	
Venison sausages, sweet potato mash, buttered peas, onion gravy <small>g</small>	16.4
5 bean chilli, baked sweet potatoes, guacamole, sour cream, tomato salsa, chilli's & spring onions <small>v,veo</small>	14.9

SPRING

Sumac roasted rump of lamb, lemon couscous, grilled courgettes, tomato, coriander, onion salad, harissa yoghurt <small>g</small>	23.9
Spring salad, baby gem, red onions, feta, olives, tomatoes, cucumber, pomegranate & honey dressing <small>g, v</small>	14.9
Smoked haddock & salmon fishcakes, tartare sauce, fennel & baby leaf salad, poached egg	16.4
Corn fed chicken supreme, creamed baby gem, peas, broad beans, cubed potatoes, crispy pancetta	17.8

STEAK

- 6oz Rump	17.9
- 8oz Sirloin	24.5
- 8oz Ribeye	27.5
Add peppercorn, garlic butter or Diane	2.3
Add 5 chilli & garlic prawns	7.4
All with triple cooked chips, baby leaf salad, balsamic shallots	

SIDES

Beetroot slaw <small>v</small>	4
Buttered peas <small>v</small>	4
Triple cooked chips / Fries <small>v</small>	4
Loaded fries, BBQ sauce, cheese, bacon, spring onions & jalapenos	6.5

DESSERTS

7.5

Vanilla crème brulee, almond biscotti v,n,g,gfo

Triple chocolate brownie, pistachio ice-cream,
chocolate sauce & pistachio praline v,n

Rhubarb & apple strudel, custard or cream v,veo

Pina colada cheesecake, pineapple, rum, &
lime salsa, honeycomb v,g

Chocolate ganache tart, raspberry sorbet,
whipped vanilla cream v,veo

Cheeseboard – Kentish blue, Canterbury
Ashmore cheddar, Sussex brie, frozen grapes, 9.5
celery, crackers & onion marmalade g,gfo

Ice-creams & sorbets.

- Vanilla
- Pistachio
- Honeycomb
- Chocolate
- Passionfruit sorbet
- Raspberry sorbet

2 per
scoop

Cafe Affogato v,n

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

5.1

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

KIDS

8.9

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

MAINS:

Grilled chicken breast, fries & peas

Mac & cheese g

Cheeseburger & fries g,gfo (beef or chicken)

DESSERTS:

Ice cream Sundae – choose your flavour

Triple chocolate brownie, vanilla ice-cream,
chocolate sauce

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

Allergies & dietary requirements

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