



Nibbles

Docker Bakery Sourdough, herb oil, balsamic glaze & butter g, gfo, veo	6.5
Nocellara olives ve	4.9
Sundried tomato tapenade, focaccia g	6

Kitchen Specials

Beer battered fish & chips, fennel & cucumber salad, tartare sauce & lemon g, gfo	17.5
Pan fried seabass, new potatoes, courgetti ribbons, curry mussel sauce	21.9
Cajun crispy pork belly, red pepper & sweetcorn salsa, buttered new potatoes g	18.9
Courgette, pea & mint risotto, parmesan, balsamic glaze, rocket and pine nut salad v, veo	15.5

Burgers

The Classic g 6oz Beef burger, sriracha mayo	14.5
The Cajun Fried Chicken g Cajun chicken, sriracha mayo	14.9
The Spiced veggie g spiced chickpea & red pepper, sriracha mayo	14.9
All with soft brioche bun, baby gem, beef tomato, jalapenos, beetroot slaw & fries g	
Add smoked streaky bacon, cheddar	1.8

Summer Sharers

Watermelon & Ashmore cheddar skewers, hummus, crudites, sundried tomato tapenade, olives, Docker's bread board v, g, gfo	18.9
Piri piri chicken wings, brisket croquettes, loaded nachos, BBQ sauce, garlic mayo g	21.9

To Start

Curried butternut squash & coconut soup, sourdough bread g, gfo	6.8
Beef brisket croquettes, horseradish creme fraiche	5.9
Smoked mackerel pate, horseradish cream, crostini bread g, gfo	8.4
Cajun crab cheesy gratin, topped with flaked crab meat, breadcrumbs, chives, sourdough g	10.5

Sides

Triple cooked chips / fries	4.5
Beetroot slaw v	4.5
Mixed dressed salad v	4.5
Loaded fries, BBQ sauce, cheese, bacon, spring onions & jalapenos	6.5

Roasts

Lemon & herb roasted chicken	15.7
Leg of lamb	19.7
Roast Beef	19.9
Mixed roast (3 meats)	24.5
Sweet potato, pearl barley & spinach wellington g, v	16.2

All served with roast potatoes, Yorkshire pudding (g) fennel roasted carrots, buttered savoy cabbage, cauliflower cheese, pea puree & gravy

(and if you'd like any extra gravy, just ask the team!)

Please let us know if you have any allergies or special dietary requirements
Our chefs are more than happy to suggest alternatives where possible

Desserts

Rhubarb & almond Eton mess ⁿ	7.5
Triple chocolate brownie sundae	7.5
Apple & strawberry crumble, custard	7.5
Vanilla cheesecake, glazed strawberries & meringue	7.5
Cheese board – Ashmore cheddar, Kentish blue, Sussex brie, frozen grapes & crackers ^{g, gfo}	9.5
Ice creams:	2
Honeycomb, pistachio, lemon curd, cherry & amaretto	per scoop
Sorbets:	2
Passionfruit, watermelon & chilli	per scoop
Café Affogato	5.5
Vanilla ice cream, toasted hazelnuts & a single espresso shot ⁿ	

Coffees

Americano	3.3
Espresso	2.8
Double espresso	3.6
Macchiato	3.3
Hot chocolate	3.3
Mocha	3.3
Latte	3.3
Cappuccino	3.3
Flat white	3.3
Pot of tea	3.0

Liqueur Coffees

Irish – Jameson Whiskey	6.6
Calypso – Tia Maria	6.6
French – Courvoisier VS Brandy	6.6

Kids

Three courses served with a drink of your choice: 9.5
glass of milk, Fruit Shoot™ or squash

Starters

Cheesy nachos ^g
Hummus, carrots & cucumber

Mains

Choice of today's roasts
Cheeseburger & fries ^{g, gfo}
Fish goujons, fries, peas ^g
Sweet potato & cheese nuggets, fries & peas ^{g, v}

Desserts

Triple chocolate brownie, vanilla ice cream, chocolate sauce
Warm cookie dough, vanilla ice cream

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We'd love to keep in touch!

Sign up to our emails via our website to be the first to know about upcoming events:

thegranvillecanterbury.co.uk

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IG: @the.granville
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