



## Nibbles

Docker Bakery Sourdough, herb oil, balsamic glaze & butter <small>g, gfo, veo</small>	6.5
Nocellara olives <small>ve</small>	4.9
Smoked mackerel pate, horseradish cream, crostini <small>g, gfo</small>	5.9

## To Start

Honey roasted carrot soup, sourdough bread <small>g, gfo</small>	6.8
Hoisin BBQ chicken croquettes, plum sauce	6.5
Loaded cheese nachos, sour cream, tomato salsa, guacamole, jalapenos, spring onion	7.9
Crispy breaded brie, sweet chilli & red pepper jam, baby leaf salad	8.4

## Sides

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

## Burgers

The Classic <small>g</small> 6oz beef burger, sriracha mayo	14.5
The Cajun Fried Chicken <small>g</small> Cajun chicken, sriracha mayo	14.9
The Spiced veggie <small>g, v</small> spiced chickpea & red pepper, sriracha mayo	14.9

*All with soft brioche bun, baby gem, beef tomato, jalapenos, beetroot slaw & fries g*

Add bacon, cheese & or onion rings	1.8 each
------------------------------------	----------

## Kitchen Specials

Beer battered fish & chips, buttered peas, tartare sauce & lemon <small>g, gfo</small>	17.5
Panfried seabass, sauteed potatoes, spinach, chorizo & tomato salsa	21.9
Char grilled bone in pork chop, gratin potato, buttered greens, gravy	16.9
Courgette, pea & mint risotto, parmesan, balsamic glaze, rocket & pine nut salad <small>v, veo</small>	15.5

## Our Sunday Roasts

Lemon & herb roasted chicken	15.7
Roast beef	19.9
Pork loin	17.6
Mixed roast (3 meats)	24.5
Sweet potato, pearl barley & spinach wellington <small>g, v</small>	16.2

*All served with roast potatoes, pigs in blankets, Yorkshire pudding (g), honey roasted carrots, buttered greens, cauliflower cheese, parsnip puree & gravy*

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

Add an extra bowl of pigs in blankets (4) for 4.5

**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

---

Chocolate brownie Sundae	7.5
Apple & winter berry crumble, with your choice of Vanilla Ice cream, cream or custard	7.5
Baileys cheesecake, Biscoff Ice cream, coffee syrup g	7.5
Bread & butter pudding, maple & walnut ice cream	7.5
Cheese board – Canterbury Ashmore cheddar, Kentish blue, Sussex brie, apple, celery, crackers & onion marmalade g, gfo	9.9
<b>Ice creams:</b>	2
Vanilla, lemon curd, cherry & amaretto, maple & walnut, Biscoff	per scoop
<b>Sorbets:</b>	2
Passionfruit, blood orange	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

### Mains

- Choice of today's roasts
- Fish goujons, fries, peas g
- Beef burger & fries g

### Desserts

- Triple chocolate brownie, vanilla ice cream, chocolate sauce
- Scoop of ice cream (Vanilla, lemon curd, Biscoff, maple & walnut)

Please let us know if you have any allergies or special dietary requirements

Our chefs are more than happy to suggest alternatives where possible

---

## 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](http://thegranvillecanterbury.co.uk)

Give us a follow on our socials to find out what we've been up to:

IG: @the.granville

FB: @thegranvillecanterbury