



Nibbles Order 4 for 22.0

Docker Bakery sourdough, olive focaccia, olive oil, balsamic glaze & aioli g, gfo, veo	6.8
Marinated Sicilian & Kalamata olives ve	5.1
Confit garlic & spinach hummus, Docker Bakery Sourdough g, gfo, v	6.4
Pork & caramelised onion sausage roll, HP sauce g	6.4
Salt cod croquettes, curry mayonnaise	6.2
Cheesy nduja garlic ciabatta g	6.7

Starters

Soup of the day, warm sourdough v, veo, g, gfo	7.2
Smoked salmon pate, pickled fennel & cucumber, capers & crostini g, gfo	9.7
Chicken & nduja scotch egg, aioli g, gfo	9.1
Loaded cheese nachos, sour cream, tomato salsa, guacamole, chillies & spring onion v, veo	8.9
Hot honey halloumi, flat bread, tzatziki & pickled fennel g, gfo, v	10.2
Chilli & garlic king prawns, sourdough bread g, gfo	12.1

Sides

Triple cooked chips ve / fries g, gfo, ve	4.7
Slaw v	4.7
Charred broccoli, garlic butter, flaked almonds v, n	4.7
Loaded fries, BBQ sauce, cheese, bacon, spring onions & jalapenos g, gfo	6.9

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

Our chefs are more than happy to suggest alternatives where possible.

v – vegetarian | ve – vegan | veo – vegan option | g – gluten | gfo – gluten free option | n – nuts
We're a cashless venue, accepting all major card payments

Kitchen Specials

Beer battered fish & chips, peas, tartare sauce & lemon g, gfo	18.3
Pan fried chicken supreme, potato fondant, creamy leeks, peas & baby gem	18.3
Catch of the day - £ market price	
Pie of the day, hispi cabbage, red wine gravy, choice of mash, triple cooked chips or fries g	18.2
Ashmore cheddar & leek gratin, roasted beetroot, hispi cabbage, beetroot puree, pine nuts & gravy v, n	16.2
Creamy chestnut mushroom, spinach & garlic linguine, rocket & parmesan salad v, veo, g	16.2
Cider & thyme braised pork cheek, wholegrain mustard mash, charred broccoli, crispy onions	18.9
Crispy chicken schnitzel, tomato sauce, cheese, salad & fries	16.8

Spring Specials

Harissa shredded lamb flatbread, tzatziki, cucumber, red onion & baby gem salad, fries g, gfo	21.9
Cajun grilled salmon, vegetable rice, broccoli, mango salsa, sweet chilli sauce	22.5

Steak

6oz Flat iron (recommend cooking pink / rare)	19.2
8oz Sirloin	26.8
8oz Ribeye	29.3
Add peppercorn, blue cheese, garlic butter, aioli	2.6
Add 5 chilli and garlic prawns	8.8
All with triple cooked chips, grilled tomato, salad	

Burgers

The Classic g, gfo	
6oz Beef burger, shredded lettuce, red onion, aioli	15.3
The Chicken Caesar g, gfo	15.7
Breaded chicken breast, shredded lettuce, parmesan, aioli	
The Greek g, gfo, v	15.7
Crispy hot honey halloumi, shredded lettuce tzatziki	
Add smoked streaky bacon, cheddar or 3 onion rings	2.0 each

All served in a soft brioche bun with slaw & fries

Desserts

Vanilla cheesecake, rhubarb & custard ice cream, almond brittle, rhubarb puree v, g	7.9
Triple chocolate brownie, vanilla ice cream, chocolate sauce v	7.9
Cherry & almond swiss roll, custard & cherry compote v, g, n	7.9
Vanilla crème brulee, pistachio & pecan granola v, n	7.9
Cheese board – Canterbury Ashmore cheddar, Kentish blue, Sussex brie, frozen grapes, celery, crackers & onion marmalade g, gfo	10.4
Ice creams	2.2 per scoop
Vanilla, rhubarb & custard, maple & walnut n, cherry & brandy	
Sorbets	2.2 per scoop
Passionfruit, blood orange	
Café Affogato	5.8
Vanilla ice cream, toasted hazelnuts & a single espresso shot n	
Add a shot:	
Amaretto	4.1
Cherry brandy	4.1
Manzanilla sherry	5.6

Coffees

Americano	3.5
Espresso	3.0
Double espresso	3.8
Macchiato	3.2
Hot chocolate	3.5
Baileys hot chocolate	7.2
Mocha	3.5
Latte	3.5
Cappuccino	3.5
Flat white	3.5
Pot of tea – English Breakfast, Earl Grey, Camomile, Peppermint	3.2

Liqueur Coffees

Irish – Jameson Whiskey	6.8
Calypso – Tia Maria	6.8
French – Courvoisier VS Brandy	6.8

Kids

Three courses served with a drink of your choice: glass of milk, Fruit Shoot™ or orange, lime, blackcurrant squash	9.7
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Starters

- Cheesy nachos g

Mains

- Cheese burger & fries g, gfo
- Fish goujons, fries & peas g, gfo
- Sweet potato & cheese nuggets, fries & peas g, v

Desserts

- Triple chocolate brownie, vanilla ice cream, chocolate sauce
- Build your own sundae: vanilla ice cream, marshmallows, chocolate sauce, fruit

We'd love to keep in touch!

Sign up to our emails & be the first to hear of our news, offers & events!



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

 @the.granville

 @thegranvillecanterbury

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