

GRANVILLE'S BAR & GRILL

BEDIN PROSECCO SPUMANTE (TREVISI DOC) Fresh and lively with delicate bubbles and notes of green apple, pear and white blossom, finishing crisp and refreshing. ☐ BRUT 12.5 ROSE 13	ST. GERMAIN FRENCH 75 St. Germain Elderflower liqueur, Malfy Citron Gin, Prosecco & Lemon Juice 14	HUGO SPRITZ St. Germain Elderflower, Soda Water, Lemon & Prosecco 12 APEROL SPRITZ Aperol, Soda Water, Wedge Fresh Orange, Prosecco 12
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SOUPS

GRANVILLE'S FRENCH ONION SOUP Caramelised onions gently simmered in a rich beef, Madeira and cider stock, served with Coolea cheese croutons. <i>(1, 7, 9, 12)</i>	10
SEASONAL SOUP OF THE EVENING With Our Brown Soda Bread <i>(7, 9)</i>	8

STARTERS

CRISPY DUCK SPRING ROLLS Delicate spring roll pastry encasing tender roast Duck, perfectly crisped & served with a rich sweet soy, ginger, and garlic dipping sauce. <i>(1, 4, 6, 7, 9, 11, 12)</i>	13.5
GRILLED TOONSBRIDGE HALLOUMI Pico de Gallo - Tomato, Red Onion, Coriander, lime & Chilli Salsa, Herb Oil & Toasted Crostini <i>(1, 7, 12)</i>	12.5
CHICKEN LIVER PATE Toasted brioche, Follain Spiced Apple & Fig Compote <i>(1, 3, 7)</i>	12.5
CAESAR SALAD Crisp Waterfall farm Mixed Leaves, Parmesan cheese, crunchy croutons topped with Grilled Bacon Lardons, & creamy Caesar Dressing. <i>(1, 3, 4, 7, 10, 12)</i>	12.5

SEAFOOD STARTERS

WILD ATLANTIC PRAWN BRUSCHETTA Sautéed prawns in a white wine, Garlic & Chilli Cream Sauce with spicy pepper ajvar, Served on Toasted Garlic Panini. <i>(1, 2, 7, 12)</i>	15
GRANVILLE'S THAI STYLE FISHCAKES Served with Garlic & Fresh Herb Mayonnaise & Waterfall farm leaves <i>(1, 2, 3, 4, 7, 10)</i>	13.5
CASTLETOWNBERE CRAB CLAWS Atlantic Crab Claws in Ginger, Chilli, Garlic & Parsley Butter sauce, with Our Brown Soda Bread <i>(1, 7, 9, 14)</i>	17

Dear Customer, Please Note that We are Unable to Split bills of 6 or More during the busier periods. Thank you for Understanding.

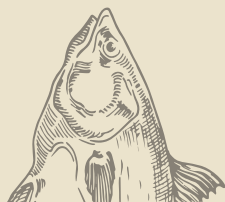
FROM THE GRILL



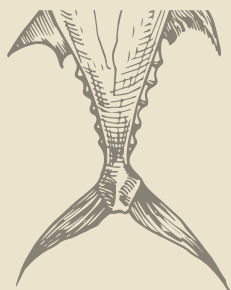
OUR STEAKS ARE BORD BIA CERTIFIED PRIME IRISH BEEF. COOKED TO YOUR LIKING & SERVED WITH SAUTEED MUSHROOMS & TEMPURA ONION RINGS, FRIES & PEPPER SAUCE OR GARLIC BUTTER

QUIGLEY'S 8OZ IRISH BLACK ANGUS PRIME SIRLOIN	34
Prime Irish 100% Black Angus, beautifully marbled and grilled for depth of flavour. (7, 12)	
10OZ 100% IRISH BLACK ANGUS PRIME RIB-EYE	39.9
Prime Irish 100% Black Angus, beautifully marbled and grilled for depth of flavour. (7, 12)	
8OZ IRISH ANGUS PRIME FILLET STEAK	42.5
Tender Irish Angus Fillet, Grilled to your liking ** Recommended Medium or Medium Rare** (7, 12)	

CELEBRATION OF IRISH DUCK	35.5
Roast Breast of Irish duck, Duck & Smoked Bacon Bon Bon, Braised Red Cabbage, Seasonal Vegetable Parcel, Gratin Potatoes, Silky Plum and Port Jus (1, 3, 7, 9, 12)	
GOLDEN PANKO CRUMBED CHICKEN KIEV CORDON BLEU	26.5
Breast of Michael Twomey's Chicken, filled with Garlic Herb Butter, Serrano Ham & Dingle Cheddar, with Basil Pesto, Tomato, Shallot & Caper Dressing, Salad & Fries. (1, 3, 7, 10)	
MICHAEL TWOMEY'S 6OZ WAGYU TOASTED BRIOCHE BUN	24
Prime Irish Wagyu Beef, Toasted Brioche, Dingle Cheddar, Smoked Bacon, Sage Hot honey Ranch, Waterfall Farm Salad & Fries (1, 3, 7, 10, 12)	
CLASSIC FILLET OF BEEF BOURGUIGNON	26.5
Tender fillet of Irish beef, slow-braised in red wine with shallots, mushrooms & smoked bacon. Served with creamy mashed potato. (7, 9, 12)	
KEVIN'S BAKED BEEF LASAGNE	22
Slow-cooked Irish Beef, Tomato & Basil Sauce, Silky Béchamel & Dingle Cheddar, Waterfall Farm Salad, Fries & Garlic Bread (1, 3, 7, 9, 12)	



SEAFOOD



WILD ATLANTIC HAKE AU GRATIN	
Tender hake in a creamy leek & white wine sauce, topped with Dingle Cheddar & aged Parmesan Crumbs, Cheddar & Bacon Croquette, Waterfall Farm Salad (4, 7, 12)	28
TEMPURA OF WILD ATLANTIC FILLET OF FRESH FISH & CHIPS	
Mushy Peas & Tartare Sauce (1, 4, 12)	24
GRANVILLE'S THAI-STYLE FISHCAKES	
Fragrant Thai-style fishcakes with garlic & fresh herb mayonnaise and Waterfall Farm mixed leaves & Fries (1, 2, 3, 4, 7, 10)	25
ROAST DARNE OF IRISH SALMON	
Served with Sauteed Baby Potatoes, Vegetables & White Wine, Spinach Sauce (4, 7, 12)	26



VEGETARIAN

BUTTERNUT SQUASH & SAGE RISOTTO	22	GOATS CHEESE & VEGETABLE SPRING ROLLS	22
Creamy Arborio rice, butternut squash purée, roasted butternut squash, Parmesan, sage & white wine, finished with crispy sage, Roasted Cauliflower & Toasted Hazelnut Dukkah. (7, 8, 12)		White Wine & Spinach Sauce, Salad, Fries. (1, 3, 7, 9, 12)	

1. Cereals containing gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soybeans, 7 Milk, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame seeds, 12 Sulphur dioxide & sulphites, 13 Lupin, 14 Molluscs

Suppliers: Quigley Master Butchers, Cork;; Michael Twomey Master Butchers, Macroom, Gulfstream Fish, Kenmare;; Waterfall Farm Fruit & Veg , Musgraves, SyscoFoods; / Roundtower Cheese, Cork; / Follain, Ballyjourney, Co.Cork. ; / Coolea Cheese