

Starter Bites

Chef's Seasonal Vegetable Soup House brown bread	€6.50
Chilli King Prawns in Warm Garlic Butter Sourdough crostini	€8.75
Waterford Coast Seafood Chowder House brown bread	€8.50
Shredded Poached Salmon & Prawn Marie Rose Cocktail Iceberg lettuce, house brown bread	€7.95
Chicken, Ham & Mushroom Vol au Vent Creamy white wine sauce	€7.95
Granville Smooth Chicken Liver Pâté Toasted sourdough & Granville red onion marmalade	€7.95
Golden Fried Mushrooms Garlic mayonnaise, dressed salad leaves	€7.95
Spicy Chicken Wings Sweet chilli mayo, dressed salad leaves	€8.50
Toasted Mediterranean Bruschetta (V) Tomato, onion & garlic salsa drizzled with basil pesto	€6.75
Florentine Organic Falafel (Vegan) Chickpeas, fresh onion & parsley balls Sweet chilli sauce, pickled fennel & dressed salad leaves	€8.50
Selection of Bread House brown bread, Sour dough bread, Seaweed butter, basil pesto	€2.50

Main Dishes

The Granville Classic 'Fish & Chips' Cod fillet fried in light local craft beer batter, mushy peas & tartare sauce	€17.95
Prime Grass Fed Irish Roast Beef (GFA) Yorkshire pudding, traditional gravy, seasonal vegetables, & creamy mashed potato	€17.95
Chicken Curry (GFA) Basmati rice or fries (or half & half) & warm naan bread	€16.50
Granville Beef Burger O'Flynn's 8oz burger topped with bacon, melted cheddar cheese, Marie Rose sauce on a lightly toasted brioche bun, fries, beetroot slaw & dressed salad leaves	€16.95
Rings Farm Free Range Oven Roasted Chicken, Waterford Ham Sage & Onion Stuffing, creamy mashed potato, seasonal vegetables, traditional gravy	€17.50
Poached Fillet of Salmon Buttered baby potatoes, seasonal vegetables, white wine & dill sauce	€18.95
Roast Stuffed Turkey & Waterford Ham Sage & onion stuffing, creamy mashed potato, seasonal vegetables, traditional gravy	€17.50
Honey Glazed Duck Breast Braised red cabbage, ginger & plum sauce, buttered baby potatoes	€22.95
Braised Lamb Shank Creamy mashed potato, seasonal vegetables, red wine & thyme jus	€19.95
Prime Grass Fed Irish Fillet Steak 8oz (GFA) Sautéed mushrooms, sautéed onions, fries & pepper sauce or garlic butter	€27.95
Prime Grass Fed Irish Sirloin Steak 10oz (GFA) Sautéed mushrooms, sautéed onions, fries, pepper sauce or garlic butter	€25.95
Seasonal Fresh Vegetable Mild Curry (GFA) (V) Basmati rice or fries (or half & half) & warm naan bread	€15.50
Mediterranean Mixed Bean (Vegan) Tomato based Mediterranean red lentils, basmati rice	€15.50

Homemade Desserts

€6.75

Baileys Chocolate Cheesecake

Warm Chocolate & Beetroot Brownie
Salted caramel ice-cream

Vanilla & Honey Panna cotta
Strawberry compote & ginger crumble

Warm Bakewell Tart
Custard or fresh whipped cream

Hazelnut & Caramel Meringue Roulade
Rolled in whipped cream with hazelnut pieces & caramel sauce

White Chocolate & Red Berry Cheesecake

Lemon Meringue Tartlet

Tea & Coffee

Americano	€3.00
Latte	€3.50
Cappuccino	€3.50
Espresso	€3.00
Tea Pot x 1	€3.50
Tea Pot x 2	€6.00
Earl Grey, Green Tea, Peppermint	€3.50

“Coffee was roasted in Waterford back as far as 1690. John Aikenhead was the visionary who first brewed and distributed coffee in Ireland, from his coffee house in the aptly named Coffee House Lane, and the Coffee House Lane Blend 1690 plays homage to the significant role Waterford played in bringing coffee to the Irish public”

On the Side

€3.50

Battered Onion Rings

House Salad

Beetroot Slaw

Seasonal Vegetables

Boiled Baby Potatoes

Gratin Potatoes

Roast Potatoes

Creamed Potato

SAMPLE

Food Allergies & Intolerances:

Our kitchen environment contains nuts, gluten, eggs & dairy produce; hence there may be traces of these allergens in our dishes. Please discuss any food allergies and intolerances with a senior member of staff.