



THOMAS FRANCIS MEAGHER / BAR MENU

To Start

DUNMORE EAST SEAFOOD CHOWDER (GFA) (FH,CS,SP,MK,CY) Cream & white wine chowder with tender salmon, cod, smoked haddock and tiger prawns, served with homemade brown bread (WH,MK1)	13.00
LEMON PEPPER CHICKEN GOUJONS (EG,MK,MD,WH1) Golden-fried strips of Irish chicken breast, seasoned with a lemon pepper blend, served with a homemade garlic mayo	10.50
CHEF'S HOMEMADE SOUP OF THE DAY (GFA) (CY,MK) Served with homemade brown bread (WH1,MK)	7.00
GARLIC MUSHROOMS (WH1,MK,EG,MD) Crispy breaded garlic mushrooms, golden fried and served with our homemade garlic mayo	10.50
JACK DANIELS & COCA-COLA BBQ CHICKEN WINGS (WH1,MD,EG) Sweet and smokey crispy chicken wings, tossed in our Jack Daniel's® and Coca-Cola® BBQ glaze, served with garlic dip	10.50
TOM CLEARY'S ROASTED ORGANIC BEETROOT (V,GF) Served with Granny Smith apple, grapes, dried cranberries and Highbank apple syrup	10.00
BREADED DUNMORE EAST MONKFISH SCAMPI (WH1,EG,MK,FH,MD) Served with tartar suace and seasonal mixed leaves	14.00
DUNMORE EAST PIL PIL PRAWNS (CS,MK,WH1) Prawns in chilli, garlic and parsley butter, with toasted sourdough	14.00

Bigger Bites

JACK DANIELS & COCA-COLA BBQ CHICKEN WINGS WITH CHIPS (WH1,MD,EG)	16.50
LEMON PEPPER CHICKEN GOUJONS (EG,MK,WH1,MD) Served with coleslaw, salad and house fries	16.50
CLASSIC GRILLED CHICKEN CAESAR SALAD (GFA) (EG,MD,MK,WH1)	16.00
BREADED DUNMORE EAST MONKFISH SCAMPI (WH1,EG,MK,FH,MD) Served with tossed salad, house fries and tartar sauce	22.00

Main Event

IRISH PRIME 8oz SIRLOIN STEAK (CY,MK) 8oz Irish sirloin, served with sautéed onions, mushrooms, homemade chips and peppercorn sauce	33.00
GRANVILLE SIGNATURE BEEF BURGER (WH1,MK,EG,MD) Kearney's 6oz beef patty, grilled with melted Applewood cheddar cheese, crispy lettuce and bacon jam, served with house fries	20.00
BBQ CHICKEN BURGER (WH1,MK,MD,EG) Coated chicken in a BBQ sauce, Tom Cleary's red cabbage slaw, smoked Applewood cheddar and Pickles, served with house fries	20.00
ROAST IRISH CHICKEN BREAST (CY,MK,SP) Herb marinated oven roasted chicken breast, served with mashed potatoes, roast veg and a rich rosemary pan jus	20.50
TRADITIONAL COUNTRY STYLE BACON RIBS (MK,CY,SP) Served with Tom Cleary's cabbage, creamed potatoes, parsley sauce and scallions	19.50
CLASSIC CHICKEN CURRY (GFA) (WH1,TN-Coconut) VEGETARIAN AVAILABLE Tender chicken in a rich aromatic curry sauce, served with steamed basmati rice and warm naan bread add chips 2.50	19.00
PENNE A LA FUNGHI (V) (WH1,SP,MK,MD,CY) Pasta tossed in a garlic & white wine cream sauce with wild mushrooms, and finished with fresh herbs and shaved parmesan add chicken / garlic bread 4.00	16.00
THREE BEAN CASSEROLE (GF,V) Bound with a tomato and sweet basil sauce, grilled baby potatoes, tender stem broccoli and basil oil	16.00

Our Local Fish

TRADITIONAL FISH & CHIPS (EG,FH,MK,WH1,MD) Crispy Golden Catch of the Day, fried in our light Granville IPA beer batter, served with tartar sauce	21.00
DUNMORE EAST SOURCED FISH OF THE DAY (CY,FH,MK,SP) –Ask your server for today's seasonal catch Freshly sourced and expertly prepared daily	Market Price

On The Side

BATTERED ONION RINGS (LP1,WH1)	4.50
HOUSE SALAD (MD,SP)	4.50
SEASONAL VEGETABLES (MK)	4.50
HOUSE FRIES	4.50
HOMEMADE GRANVILLE SLAW (EG,MD)	1.50 (S) / 4.50 (L)

Our Specialty Cocktails

OLD FASHIONED Rich rum, pear bitters and orange, finished with smoke	15.00
TEQUILA SURPRISE Fresh strawberries shaken with tequila, Aperol and lime	15.00
MEDIEVAL MARTINI A tropical blend of vanilla vodka, coconut rum, passionfruit and pineapple.	14.00
GRANVILLE CLASSIC (SP) A floral blend of pink gin, elderflower and fresh raspberries	14.00
MANHATTAN (SP) A spirit-forward classic with rye, vermouth and orange bitters	14.00
MEAGHER-TINI (SP) A crisp, elegant cocktail with your choice of gin, vodka or pink gin	12.50
NEW YORK SOUR (SP) A classic whiskey sour elevated with a red wine float	14.00
☛ Discover our GRANVILLE PINK GIN Our signature house pink gin, crafted for a refreshing serve	6.50

Please ask our team for further vegan or gluten-free options
Unfortunately we cannot accommodate split bills

DIETARY REQUIREMENTS

Should you have specific dietary requirements including vegan, vegetarian or gluten free, please ask a member of our team who will be delighted to assist you in making selections.

FOOD ALLERGY & INTOLERANCES

Our kitchen contains nuts, gluten, eggs and 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.

CS=Crustaceans, CY=Celery, EG=Eggs, FH=Fish, LP=Lupin, LP1=Barley, LP2=Oats, MD=Mustard, MK=Milk, MS=Molluscs, PE=Peanuts, SE=Sesame, SP=Sulphites, SY=Soya, TN=Tree Nuts, WH=Wheat, WH1=Wheat Flour, WH2=Semolina, WH3=Wholemeal, WH4=Wheat Bran, WH5=Rye

GF=Gluten Free, GFA=Gluten Free Adaptable, V=Vegetarian