

WINE SELECTION

BIN WHITE WINE SELECTION

BIN			Bottle	Glass
101	Chile	Antawara Sauvignon Blanc <i>Crisp and refreshing with tropical fruit and citrus flavours.</i>	26.95	7.50
102	Spain	7 Inches Albariño <i>Fresh, clean, well-balanced citrus fruits from this local variety Rias Baixas.</i>	35.00	8.95
103	Italy	Folonari Pinot Grigio Rosé <i>Pale rosé, notes of fresh sweet strawberry and subtle raspberry.</i>	29.95	8.50
104	Italy	Bella Modella Pinot Grigio <i>An Italian classic, cool, crisp and vibrant. Fresh and elegant with good acidity and excellent finish.</i>	28.50	8.50
105	Chile	Antawara Chardonnay <i>Unoaked chardonnay with a lovely balance and tropical fruits, easy drinking versatile with all dishes.</i>	28.50	8.50
106	France	Moreau & Fils Chablis <i>A dry and fruity wine, easy to drink. Pleasant and long aftertaste.</i>	42.50	
107	France	Elysia Chenin Blanc <i>Delicious Loire Valley chenin, showing clean green fruits and tangy lemon flavours.</i>	28.50	
108	New Zealand	The Better Half Sauvignon Blanc <i>Sleek and racy sauvignon. On the nose rocket leaf and gooseberries. Zesty with flashy mango on the palate.</i>	35.00	
110	France	Moët & Chandon Champagne <i>Moët & Chandon's unique style is distinguished by its bright fruitiness, its seductive palate and its elegant finish.</i>	90.00	
111	Italy	Serenello Prosecco <i>(SNIPE 20cl)</i>	32.50	10.50
BIN RED WINE SELECTION				
112	Chile	Antawara Cabernet Sauvignon <i>Well-balanced, easy drinking wine with blackcurrant flavours and a long finish.</i>	26.95	7.50
113	Italy	Collefrisio Montepulciano (Organic) <i>Light and fresh red wine, choice to partner dishes from simple chicken to spicy lamb or beef. Lovely plum and berry flavours.</i>	33.00	8.50
114	Chile	Antawara Merlot <i>Soft and elegant, yet with good texture. Medium-bodied with gorgeous plum flavours dominating.</i>	28.50	8.50
115	Argentina	Man Meets Mountain Malbec <i>This unwooded malbec offers a nose of vibrant berry fruit and a palate positively bursting with fruit as well as a hint of violet.</i>	35.00	8.95
116	France	Fleurie Cœur de Granit <i>Pleasant aromas of lilac and violets lead into a palate with great charm and delicate flavours.</i>	42.50	
117	France	Château la Commanderie <i>Raspberry, cherries and cool blackcurrant combine with earthy, soft tannins and warm spice and figs. Match with grilled meats.</i>	35.00	
118	Italy	Spigallo Chianti <i>Mid-ruby in colour. On the nose, roses, blackcurrant and blueberry. Full & lively, boasting black cherry and pepper. Soft tannins and a crisp clean finish.</i>	35.00	
120	Spain	Carlos Serres Rioja <i>Beautifully aromatic, with spiced plum leather and mint chocolate. Velvety palate is gorgeous, smooth tannins with blackberry jam and toffee raisin.</i>	35.00	
121	Spain	Red - Natureo Garnacha Syrah (De-alcoholised) White - Natureo Muscat (De-alcoholised)	16.95	4.95

COCKTAIL MENU

GRANVILLE SIGNATURE COCKTAIL

Produced with The Granville's award-winning raspberry jam, orange flavoured liqueur, lemon and grapefruit juice
35ml of Granville Pink Gin 14.00



ESPRESSO MARTINI

After-dinner coffee with a twist, vodka, Kahlúa and a fresh espresso shot
35ml of vodka 14.00



MEDIEVAL MARTINI

Bold flavours of coconut, pineapple and passionfruit gives this cocktail a classic finish
35ml of vodka, 30ml of coconut liqueur 15.00



JUNGLE BIRD

Dark rum Campari, pineapple, lime simple syrup 15.00



DÉISE AGAVE

Tequila, lime juice, grenadine, dash bitters 15.00



WHISKEY SOUR

This classic cocktail's sharp citrus notes perfectly compliment the bold flavours
35ml of Bourbon 13.00



PEANUT BUTTER MANHATTAN

Bourbon, peanut butter whiskey, dry vermouth, Chambord, chocolate bitters 15.00



BANANA COLADA

White rum, banana liqueur, pineapple, cream 15.00



Granville Hotel

WATERFORD



BAR MENU

The Granville Hotel | Meagher Quay | Waterford City | Ireland

T: +353 (0)51 305555 | E: stay@granvillehotel.ie | www.granvillehotel.ie



STARTER BITES

CHEF'S SEASONAL SOUP OF THE DAY (CY,MK,SP) – Please ask server House brown bread (WH1,WH4,TN,PE,SE,MK,EG,SY,SP)	€6.95
CHILLI KING PRAWNS IN WARM GARLIC BUTTER (CS,MK) Sourdough crostini (WH1,WH2,WH5,EG,SE,MK)	€10.75
WATERFORD COAST SEAFOOD CHOWDER (CY,SP,FH,CS,MS,MK) House brown bread (WH1,WH4,TN,PE,SE,MK,EG,SY,SP)	€9.95
GRANVILLE SMOOTH CHICKEN LIVER PÂTÉ (WH1,WH2,WH5,LP1,LP2,SY,MK,MD,SP,EG,SE) Toasted sourdough & Granville red onion marmalade	€8.95
GOLDEN FRIED MUSHROOMS (WH1,MK,EG,MD,SP) Garlic mayonnaise, dressed salad leaves	€8.95
SPICY CHICKEN WINGS (MK,EG) Blue cheese dip	(S) €9.50 (L) €16.00
TOASTED MEDITERRANEAN BRUSCHETTA (V) (WH1,WH2,MK,EG,SE,TN) Tomato, onion & garlic salsa drizzled with basil pesto	€7.95

MAIN DISHES

CLASSIC 'FISH & CHIPS' (WH1,TN,PE,SE,MK,EG,SY,SP) Cod fillet fried in light Granville beer batter, mushy peas and tartar sauce	€17.95
PRIME GRASS FED IRISH ROAST BEEF (GFA) (MK,CY,SP) Traditional gravy, seasonal vegetables and creamy mashed potato	€21.95
CHICKEN CURRY (GFA) (WH1,MK) Basmati rice or fries (or half and half) and warm naan bread	€17.95
CLASSIC BEEF BURGER (WH1,LP1,MS,MK,EG,PE,SE,SP,CY,SY) O'Flynn's 8oz burger topped with tomatoes, lettuce, bacon, melted cheddar cheese, Marie Rose sauce, garnished with gherkin on a lightly toasted brioche bun, fries and beetroot slaw	€17.95
SOUTHERN FRIED CHICKEN BURGER (WH1,EG,MK,SP,SY,SE,MD) Southern fried fillet of chicken, served with Cajun mayonnaise and cheddar cheese on a brioche bun, with house salad and fries	€17.50
POACHED FILLET OF SALMON (FH,MK,CY,SP,CS,MS) Buttered baby potatoes, wilted spinach, creamy tomato, white wine sauce	€21.95
ROAST STUFFED TURKEY & WATERFORD HAM (WH1,WH4,EG,SE,CY,LP1,LP2,SY,MK,MD,SP) Sage & onion stuffing, creamy mashed potato, seasonal vegetables, traditional gravy	€19.50
BRAISED LAMB SHANK (CY,SP,MK,WH1) Creamy mashed potato, seasonal vegetables, red wine & thyme jus	€23.95

PRIME GRASS FED IRISH SIRLOIN STEAK 10oz (GFA) (MK,WH1,LP1) Sautéed mushrooms, sautéed onions, fries, pepper sauce or garlic butter	€28.95
BAKED ATLANTIC HAKE (FH,MK,CY,SP) Black olive & sun-blushed tomato tapenade, haricots verts, red pepper salsa, baby boiled potato	€21.95
VEGAN BURGER (V) (CY,WH1,WH2,EG,SE,MK,MD) Served on a Waterford blaa, with mixed salad and a lime dressing	€16.50
PENNE PASTA (WH2,EG,MD,CY,SP,MK) Peppers, spinach, onion and leek, tossed in a rich cream sauce Add chicken (€2.00 extra), or king prawns (CS) (€3.00 extra)	€15.50
STEAK SANDWICH (WH1,WH2,MK,EG,SE,TN) Minute steak, served in a sourdough ciabatta, sautéed onions, garlic butter, fries	€16.50
WARM SPICY CHICKEN & BACON CAESAR SALAD (EG,MK,WH1,MD,SY,SE) Chicken marinated in Cajun & lemon oil, cos lettuce, bacon lardons, paprika croutons, parmesan cheese, tossed in Granville caesar dressing	€14.50
BUFFALO MOZZARELLA SALAD (MK) Lamb's leaves, cherry tomatoes, red onion, diced beetroot, toasted sunflower seeds, drizzled with lime dressing	€14.50
CHICKEN GOUJON WRAP (WH1,EG,MK,MD,SP) Golden-fried chicken goujons, crunchy cos lettuce, sweet chilli mayonnaise and cheddar cheese, dressed salad leaves	€13.50
GRANVILLE TOASTED SPECIAL – ON WHITE BREAD (WH1,MD,SP,SY,EG,CY,LP1,LP2,SE,MK) OR BROWN BREAD (WH3,WH1,SY,SE,MD,SP,LP1,LP2,CY,EG,MK) Home-cooked Waterford ham, tomato, cheddar cheese, onion, dressed salad leaves, coleslaw and fries	€10.95

We purposefully design all of our menus to showcase the very best of Irish produce - by sourcing fresh local ingredients we can ensure that we are offering the best quality and a true taste of Waterford.

Choice of Dressings:- Honey & Mustard (SP,MD,WH1,MD), Caesar (EG,MD,WH1,MK), Garlic Mayonnaise (EG), Sweet Chilli Mayonnaise (EG), Marie Rose (EG,PE)

Please note: Split bills are not available for parties of 4 or more

ON THE SIDE

BATTERED ONION RINGS (WH1,LP1)	€4.50
HOUSE SALAD (SP,MD,WH1)	€4.50
SEASONAL VEGETABLES (MK,CY,SP)	€4.50
FRIES (WH1)	€4.50
BEETROOT SLAW (CY,SP,EG)	€4.50

HOMEMADE DESSERTS

WARM CHOCOLATE & BEETROOT BROWNIE (GF) (MK,TN,SY,EG,SE,PE) Salted caramel ice cream	€7.95
WARM APPLE PIE (WH1,EG,MK) Custard or ice cream	€7.95
WARM BAKEWELL TART (WH1,MK,EG,TN,SE) Custard or fresh whipped cream	€7.95
LEMON MERINGUE ROULADE (EG,MK)	€7.95
CHEESECAKE OF THE DAY – Please ask server	€7.95
VEGAN CHOCOLATE MOUSSE (V) (PE)	€7.95

All of our desserts are homemade

TEA & COFFEE

AMERICANO	€3.50
LATTÉ	€3.95
CAPPUCCINO	€3.95
ESPRESSO	€3.50
TEA POT x1	€3.95
TEA POT x2	€6.00
EARL GREY, GREEN TEA, PEPPERMINT	€3.95

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 pays homage to the significant role Waterford played in bringing coffee to the Irish public.



Food Allergies & Intolerances

Please see our specially formulated allergen folder for all required information and inform a senior member of staff.

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

Our kitchen environment 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.