



GRANVILLE

BREADS

SOUR DOUGH BREAD Whipped butter and Maldon sea salt.	5.95	GARLIC BREAD / CHEESE Classic garlic bread.	5
BRUSCHETTA CLASSICA Garlic bread served with marinated cherry tomatoes, basil and extra virgin olive oil.	7	Classic garlic bread with cheese.	6
BRUSCHETTA MISTA Garlic bread, served with buffalo mozzarella, marinated cherry tomatoes, a balsamic glaze, basil pesto and rocket.	8.5	FOCACCIA DOLCE E SALATE Made with a garlic butter, caramelised red onion, goats cheese and drizzled in a balsamic glaze and rocket.	9.5
		FOCACCIA With garlic and rosemary.	7

ANTIPASTI

PÂTÉ DI POLLO Chicken liver pâté, served with a port and bacon jam, toasted sourdough bread and chicory salad.	9.5	CAPELANTE 'NDUJA Pan seared scallops. Cauliflower purée, compressed green apple, 'nduja crumb and a white wine butter sauce.	16
CALAMARI FRITTI Crispy calamari rings, chilli & spring onion. Served with tomato and chilli dip or tartar sauce.	12.95	ANTIPASTO CLASSICO Selection of Italian cured meats, marinated vegetables, olives, cheese and toasted sourdough bread.	15.5
ZUPPA DELLA CASA Our homemade soup of the day. Served with sourdough bread, whipped butter and Maldon sea salt.	5.95	MOZZARELLA FRITTA Deep fried whole mozzarella ball in breadcrumbs with a sun blush tomato pesto.	9.5
BURRATA SAN MARZANO Basil pesto, red chicory leaves, San Marzano tomatoes, black olive caramel, smoked almonds and Maldon sea salt.	11.5	GAMBERONI Tempura battered king prawns and saffron aioli. Served with a lime wedge.	11.5
COZZE VINO BIANCO Scottish mussels, steam cooked in a light white wine and cream sauce.	10.95	ARANCINI AL GRANCHIO Crab and saffron arancini, with a lobster and roasted red pepper aioli and basil crisp.	10.5
CROCCHETTA DI MANZO E HAGGIS Slow cooked beef cheek and haggis croquette. Served with a Drambuie whisky sauce and crispy kale.	12	1/2 PASTA	12

PASTA

SPAGHETTI CARBONARA A classic. Pancetta, cream, egg and parmesan.	15.5	LASAGNE Traditional homemade lasagne. Beef ragu and bechamel.	16.5
HOMEMADE HAGGIS TORTELLONI Homemade Hornigs haggis tortelloni, served with a Drambuie whisky sauce and crispy kale.	16.5	PACCHERI FRUTTI DI MARE Large pasta tubes, cooked in a light white wine and tomato sauce with fresh prawns and shellfish.	18.95
RIGATONI NORCINA Italian sausage with tomato, cream and brandy sauce.	15.5	RISOTTO TARTUFO Creamy wild mushroom risotto with shaved parmesan and white truffle oil.	15.5
RAVIOLI CACIO E PEPE Pecorino and cracked black pepper ravioli, served with a porcini mushroom sauce and extra virgin olive oil.	15.5	LINGUINI ALL' ASTICE 1/2 Scottish lobster, served with linguini pasta cooked in a light lobster bisque sauce, cherry tomatoes and parsley.	30
MELANZANE PARMIGIANA Homemade aubergine and parmesan bake.	15.5	PAPPARDELLE GUANCIA DI MANZO Slow cooked braised beef cheeks. Pappardelle pasta bound in a rich tomato and basil ragu with a parmesan crisp.	18.5
RISOTTO VERDE Courgette and basil purée. Lemon crème fraîche, peas, asparagus, tempura zucchini and extra virgin olive oil.	15.5		

Some ingredients may not be listed, please alert your server if you have any food allergies or intolerances.

PIZZA

All of our pizzas are made with fresh plum tomato sauce and fior di latte mozzarella.

MARGHERITA Tomato sauce, fior di latte and basil.	12.95	TERRA NOSTRA Ventricina salami, buffalo mozzarella, fresh basil and extra virgin olive oil.	15.95
GIGI Chicken, ham, meatballs, pepperoni and chilli oil.	15.95	TARTUFO Fior di latte, Italian sausage, wild mushroom and truffle oil.	15.95
MORTADELLA E ZUCCA Fior di latte, courgette purée base, mortadella, ricotta and basil.	15.5	GUAPO 'Nduja sausage, chicken and ricotta.	15.5
MELANZANE Marinated aubergine, ricotta, basil and shaved parmesan.	15	BURRATINA MARISINA Sliced Parma ham, cherry tomatoes, fresh burrata cheese, parmesan shavings and rocket.	18
		TONNO Tuna, red onion and fresh red chilli.	15.5

MAIN COURSES

All steaks are served with hand cut chips or fries, slow roasted plum tomato, rocket and pickled shallot salad.

GILMOURS BUTCHER 8OZ SIRLOIN STEAK	30
GILMOURS BUTCHER 8OZ RIBEYE STEAK	34
GILMOURS BUTCHER 8OZ FILLET STEAK	40
ADD 1/2 A GARLIC BUTTERED LOBSTER	27.5
SAUCES ALL £3	
BRANDY PEPPERCORN SAUCE	
DIANE SAUCE	
RED WINE	
GARLIC & HERB BUTTER	

POLLO MILANESE Lemon thyme breaded chicken, confit garlic potatoes served with a black truffle mayo and rocket.	24.5
STONEBASS Pan fried Stonebass on a bed of spinach and kale with a creamy herby mash, lemon and brown shrimp butter with parsley and crispy capers.	27.95
PANCETTA DI MAIALE Confit pork belly, with a creamy herb mash, honey glazed carrot, carrot purée, savoy cabbage and a mustard café au lait sauce.	23
POLLO CON MOUSSE DI FUNGHI Chicken and wild mushroom mousse, potato terrine, creamed savoy cabbage, roasted pearl onions, crispy kale and a chicken jus.	23.5
CERVO ROVO Venison served with caramelised celeriac purée, confit garlic potatoes, charred baby leeks and brambles then finished with a rich venison sauce.	28

SIDES

BLACK TRUFFLE CREAMED POTATO	6	CAESAR SALAD	6
CHICORY SALAD Chicory leaves, gorgonzola cheese, orange, candied walnuts and a citrus emulsion.	7	Baby gem lettuce, Caesar dressing, parmesan crisps, anchovies and crispy pancetta.	
CHARRED TENDERSTEM BROCCOLI Confit garlic, evoo and lemon.	5.5	DOUBLE COOKED CHIPS	5
HONEY ROASTED CARROTS With a hazelnut pesto.	5.5	TRUFFLE & PARMESAN FRIES	5.5
		MAC N CHEESE Truffle mac n cheese, bound in a rich creamy cheese sauce, served with a crispy panko and parsley crumb.	7.5