



SHAUN RANKIN
AT GRANTLEY HALL



TASTE OF HOME

Crab, Kohlrabi, Celery, Burnt Lettuce

Bread, Butter, Dripping, Beef Tea

Jerusalem Artichoke Quiche, Girolle Mushroom, Truffle

Lobster, Carrot, Sea Buckthorn

Sika Deer, Celeriac, Blackcurrant

Pumpkin Magnum

Blackberry, Sorrel, Crème Fraîche

Cote Hill Blue, Apple, Caramel

Sweets

£180

DISCOVERY WINE PAIRING

2023 Arinto dos Açores, Oceânico, Açores, Portugal

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2023 Kalecik Karası, Kuzubağ Çal Denizli, Aegean, Turkey

2023 Torrontés, Susana Balbo, Mendoza, Argentina

2013 Agiorgitiko, Areti, Biblia Chora, Pangaion Hills, Greece

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2007 Tokaj selection 5 Puttonyos, Ostrožovič, Slovakia

2011 Domaine Leduc-Piedimonte, Ice Cider, Canada

£105

SAMPLE MENU

Allergen information is available upon request. Please advise us of any allergies or dietary requirements. All prices are inclusive of VAT.
A discretionary 12.5% service charge will be added to your bill.