



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

ICONIC PAIRING

2022 Riesling Trocken, Jesuitengarten, Bassermann Jordan,
Pfalz, Germany

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2019 Malvasia, Ramilo, Colares, Portugal

2021 Chardonnay, Lazy Lounging, Summer Dreams, California, USA

2010 Tignanello, Antinori, Tuscany, Italy

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2001 Sauternes, Château d'Yquem, Bordeaux, France

2019 Vin de Constance, Klein Constnacia, South Africa

£250

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.