

SHAUN RANKIN AT GRANTLEY HALL

Ten Course Menu

WITH PRESTIGE WINE PAIRING



— TASTE OF HOME —

SNACKS

WINTER GARDEN

BREAD, BUTTER, DRIPPING, BEEF TEA

SCALLOP, CAULIFLOWER, NUT CRUST

AGED DUCK, BUCKTHORN, BEETS

HORLICKS, MALT CAKE

CHESTNUT, CHOCOLATE, MUSHROOM

APPLE, SPRUCE HONEY, ELDERBERRY
KOMBUCHA

LANARK BLUE CHEESE, HARROGATE STICKY
BUN

SWEETS

£110

2017 SEMILLON 'MIRA',
MARCELO MIRAS, ARGENTINA

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2017 PINOT GRIS, 'LES PRINCES ABBES',
DOMAINES SCHLUMBERGER, FRANCE

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2018 ESPORAO RESERVA, ALENTEJO,
PORTUGAL

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1999 RIOJA, SELECCION, BODEGA
URBINA, SPAIN

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NV, CRUZ DEL MAR CESAR FLORIDO
SHERRY, SPAIN

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PINEAU DES CHARENTES, '5', CHATEAU
DE BEAULON, FRANCE

£115