

SHAUN RANKIN AT GRANTLEY HALL

Ten Course Menu

WITH PRESTIGE WINE PAIRING



— TASTE OF HOME —

SNACKS

KITCHEN GARDEN

BREAD, BUTTER, DRIPPING, BEEF TEA

SCALLOP, SEA BUCKTHORN, LOVAGE

VENISON LOIN, BLACKCURRANT, CELERIAC

ELDERBERRY AND APPLE KOMBUCHA

GOATS CHEESE, SPRUCE HONEY,
BEETS, FLAPJACK

MEADOWSWEET, RASPBERRY,
BUCKWHEAT

FIG LEAF PARFAIT, BLACKBERRY

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 SKIN CONTACT CHENIN BLANC, 'EL
BANDITO', TESTALONGA, SOUTH AFRICA

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2015 NEBBIOLO, 'ADAM'S RIB', CASTAGNA
BEECHWORTH, AUSTRALIA

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

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1994 SILVANER BEERENAU SLESE, CARL
KOCH, GERMANY

£115