

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

GROUSE, CELERIAC, BLACKCURRANT

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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2016 PINOT GRIS, MACMURRAY  
ESTATE VINEYARDS, USA

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2018 SKIN CONTACT CHENIN BLANC, 'EL  
BANDITO', TESTALONGA, SOUTH AFRICA

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2015 GAMAY 'MOULIN A VENT',  
CHATEAU MOULIN A VENT, AFRICA

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

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2015 RIESLING AUSLESE, WEINGUT  
BALTHASAR RESS, GERMANY

£115

