



SHAUN RANKIN
AT GRANTLEY HALL



TASTE OF HOME

Crab, Kohlrabi, Celery, Burnt Lettuce, Apple

Bread, Butter, Dripping, Beef Tea

Langoustine, Elderflower, Tomato, Smoked Caviar

Veal Sweetbread, Horseradish, Celeriac, Cabbage, Verjus

Dover Sole, Scallop, Oscietra, Champagne, Sorrel

Lamb, Mint, Nasturtium, Morel, Yogurt

Fennel Magnum

Strawberry, Marshmallow, Yellison, Rapeseed

Colston Bassett Blue, Preserved Walnut Cake, Quince

Sweets

£160

NON-ALCOHOLIC PAIRING

Sencha, Lovage, Apple

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Da Hong Pao, Elderflower, Pear

Lemongrass, Semillon

Apple & Lemon Verbena Kombucha

Kenilworth Ceylon, Herb Verde

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Elderflower Royale

Quince, Honey

£50

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.