



SHAUN RANKIN
AT GRANTLEY HALL



TASTE OF HOME

Crab, Kohlrabi, Celery, Burnt Lettuce

Bread, Butter, Dripping, Beef Tea

Nasturtium Tart, Cep Mushroom, Artichoke

Veal Sweetbread, Horseradish, Verjus

Scallops, Hazelnut Miso, English Truffle

Venison, Blackcurrant, Beetroot, Celeriac

Pumpkin Magnum

Apple, Caramel, Meadowsweet

Doddington Cheese, Walnut Cake

Sweets

£160

PRESTIGE WINE PAIRING

2022 Chablis 1er Cru L'Essence des Climats, Laroche, Burgundy, France

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2020 Sauvignon blanc, Te Koko, Cloudy Bay, Marlborough, New Zealand

2023 Cru Classé, Château Galoupet, Provence, France

2018 Domaine De Baronarques, Languedoc, France

2016 Rioja Gran Reserva, Vina Arana, La Rioja Alta S.A, Rioja, Spain

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2011 Ice Cider, Domaine Leduc-Piedimonte, Canada

NV Carcavelos, Villa Oeiras, Lisbon, Portugal

£165

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.