



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, Celeriac

Pumpkin Magnum

Apple, Caramel, Meadowsweet

Doddington Cheese, Walnut Cake

Sweets

£160

SIGNATURE WINE PAIRING

2022 Assyrtiko, Areti, Biblia Chora, Kavala, Greece

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2021, Savignon Blanc, Rippon, Lake Wanaka, New Zealand

2022 Clos Mireille, Domaine Ott, Provence, France

2023 Torrontés Signature, Susana Balbo, Mendoza, Argentina

2022 Mendocino Zinfandel, Edmeades, California, USA

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2018 Samling TBA, Müenzenrieder, Burgenland, Austria

2009 Rivesaltes Ambre, Chez Jau, Languedoc, France

£95

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.