



SHAUN RANKIN
AT GRANTLEY HALL



TASTE OF HOME

SIGNATURE WINE PAIRING

Crab, Kohlrabi, Celery, Burnt Lettuce	2022 Assyrtiko, Areti, Biblia Chora, Kavala, Greece
Bread, Butter, Dripping, Beef Tea	*
Veal Sweetbread, Horseradish, Verjus	2022 Clos Mireille, Domaine Ott, Provence, France
Turbot, Oyster, Caviar, Champagne	2023 Torrontés Signature, Susana Balbo, Mendoza, Argentina
Wagyu Beef, Roscoff Onion, Mustard Seeds	2020 Grenache, Yangarra Estate Vineyard, McLaren Vale, Australia
Jerusalem Artichoke Magnum	*
Apple, Caramel, Meadowsweet	2018 Samling TBA, Muenzenrieder, Burgenland, Austria
Doddington Cheese, Walnut Cake	2009 Rivesaltes Ambre, Chez Jau, Languedoc, France
Sweets	
£160	£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.