

SHAUN RANKIN AT GRANTLEY HALL

Ten Course Menu

WITH SIGNATURE WINE PAIRING



— TASTE OF HOME —

SNACKS

WINTER GARDEN

BREAD, BUTTER, DRIPPING, BEEF TEA

SCALLOP, CAULIFLOWER, NUT CRUST

AGED DUCK, BUCKTHORN, BEETS

HORLICKS, MALT CAKE

CHESTNUT, CHOCOLATE, MUSHROOM

APPLE, SPRUCE HONEY, ELDERBERRY
KOMBUCHA

LANARK BLUE CHEESE, HARROGATE STICKY
BUN

SWEETS

£110

2019 TXAKOLI, 'AMEZTOI', IGNACIO
AMEZTOI, SPAIN

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2013 SEMILLON, 'ELIZABETH', MOUNT
PLEASANT WINES, AUSTRALIA

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2016 ELGIN VIOGNIER, POUSSANNE,
SUTHERLAND, THELEMA, SOUTH AFRICA

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2016 NAOUSSA XINOMAVRO, KIR-YANNI,
RAMNISTA, GREECE

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2007 CHEZ JAU RIVESALTES AMBRE,
CHATEAU DE JAU, LANGUEDOC, FRANCE

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10YR TAWNY PORT, RP10, RAMOS PINTO,
PORTUGAL

£75