

SHAUN RANKIN AT GRANTLEY HALL

Ten Course Menu

WITH SIGNATURE WINE PAIRING



— TASTE OF HOME —

SNACKS

KITCHEN GARDEN

BREAD, BUTTER, DRIPPING, BEEF TEA

SCALLOP, SEA BUCKTHORN, LOVAGE

VENISON LOIN, BLACKCURRANT, CELERIAC

ELDERBERRY AND APPLE KOMBUCHA

GOATS CHEESE, SPRUCE HONEY,
BEETS, FLAPJACK

MEADOWSWEET, RASPBERRY,
BUCKWHEAT

FIG LEAF PARFAIT, BLACKBERRY

SWEETS

£110

2019 TXAKOLI, 'AMEZTOI', IGNACIO
AMEZTOI, SPAIN

•

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

•

2018 JURACON SEC, DOMAINE
LAGUILHON, FRANCE

•

2015 CRETAN BLEND, 'SKIPPER', RHOUS
WINERY, GREECE

•

10YR OLD TAWNY PORT, 'QUINTA DE
ERVAMOIRA', RAMOS PINTO, PORTUGAL

•

2011 LATE HARVEST GEWURTZTRAMINER,
'CLOS SAINT LANDELIN', MURE, FRANCE

£75