

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

GROUSE, CELERIAC, BLACKCURRANT

ELDERBERRY AND APPLE KOMBUCHA

GOATS CHEESE, SPRUCE HONEY,
BEETS, FLAPJACK

MEADOWSWEET, RASPBERRY,
BUCKWHEAT

FIG LEAF PARFAIT, BLACKBERRY

SWEETS

£110

2018 TXAKOLI, 'AMEZTOI',
IGNACIO AMEZTOI, SPAIN

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2018 'REGALEALI BIANCO',
TASCA D'ALMERITA, ITALY

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2017 JURACON SEC, DOMAINE
LAGUILHON, FRANCE

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2016 AGLIANICO, 'SYNTHESI',
PATERNOSTER, ITALY

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PINEAU DES CHARENTES, '5',
CHATEAU DE BEAULON, FRANCE

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

£75

