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

2018 TXAKOLI, ‘AMEZTOI’, IGNACIO AMEZTOI, SPAIN
2018 ‘REGALEALI BIANCO’, TASCA D’ALMERITA, ITALY
2017 JURACON SEC, DOMAINE LAGUILHON, FRANCE
2016 AGLIANICO, ‘SYNTHESI’, PATERNOSTER, ITALY
PINEAU DES CHARENTES, ‘5’, CHATEAU DE BEAULON, FRANCE
2011 LATE HARVEST GEWURTZTRAMINER, ‘CLOS SAINT LANDELIN’, MURE, FRANCE

£110

£75

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