Sunday Lunch at
SHAUN RANKIN at GRANTLEY HALL

SAMPLE 4 COURSE MENU

£65 PER HEAD

Royal Ossetra caviar classic garnish and blinis
30grm | £65

Sourdough, beef tea, dripping

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Lobster and crab cocktail, dressed fennel
Heritage tomato salad, English burrata, basil
Ham hock and parsley terrine, grain mustard, celeriac
Fish soup, garlic mayonnaise, Dale End cheddar

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60 day dry aged wing end of Angus beef, Yorkshire pudding, onion gravy - served from the trolley
Slow cooked belly pork, roast pineapple, quail egg
Crispy dover sole, fish pie flavours, BBQ leek
Baked woodland mushroom pithivier, onion and bay leaf sauce

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Double chocolate brownie, popcorn, milk ice cream
Treacle tart with raspberries, clotted cream
Rhubarb and custard
Yorkshire cheddar with fruit cake

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% CHARGE WILL BE ADDED TO YOUR BILL.