

*Sunday Lunch at*  
SHAUN RANKIN AT GRANTLEY HALL



— SAMPLE 4 COURSE MENU —

£65 PER HEAD

Royal Ossetra caviar classic garnish  
and blinis

30gm | £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

