

SHAUN RANKIN AT GRANTLEY HALL

Sunday Lunch MENU



TASTE OF
HOME

£85 PER HEAD

SOURDOUGH, BEEF TEA, DRIPPING

...

LOBSTER RAVIOLI, CRAB AND TOMATO BISQUE

HOUSE CURED WESTER ROSS SALMON

BRAWN AND HAM HOCK TERRINE, CIDER, CRUMPET

CREAM OF CELERIAC, LOVAGE, GRANOLA

...

60-DAY DRY AGED WING END OF ANGUS BEEF, YORKSHIRE
PUDDING, ONION GRAVY - *SERVED FROM THE TROLLEY*

SLOW COOKED BELLY PORK, HISPI CABBAGE, SAGE

ROAST COD, PINE NUT CRUST, CAULIFLOWER, SEA VEGETABLES

BAKED MUSHROOM PITHIVIER, ONION, BAY LEAF

...

DOUBLE CHOCOLATE BROWNIE, POPCORN, MILK ICE CREAM

TREACLE TART, RASPBERRIES, CLOTTED CREAM

CARAMALISED APPLE TARTE TATIN, VANILLA ICE CREAM (FOR TWO)

SELECTION OF ARTISAN YORKSHIRE CHEESE

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.

