



SHAUN RANKIN
AT GRANTLEY HALL



TASTE OF HOME

Crab, Kohlrabi, Celery, Burnt Lettuce, Apple

Bread, Butter, Dripping, Beef Tea

Lobster, Pea, Girolle, Lovage, Quiche

Veal Sweetbread, Horseradish, Celeriac, Verjus

Turbot, Caviar, Cabbage, Dill, Lemon Verbena

Aged Duck, Buckthorn, Spruce, Beets

Fennel Magnum

Blackberry, Fig Leaf

Colston Bassett Blue, Honey Walnut Cake, Crab Apple

Sweets

£160

PRESTIGE WINE PAIRING

2022 Chablis 1er Cru L'Essence des Climats, Laroche, Burgundy, France

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2019 Te Koko, Cloudy Bay, Marlborough, New Zealand

2021 Cru Classé, Château Galoupet, Provence, France

2022 Chardonnay, Hamilton Russell, Hemel-En-Aarde, South Africa

2016 Brunello di Montalcino, Sesti, Tuscany, Italy

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2019 Aszú 5 Puttonyos, Chateau Dereszla, Tokaji, Hungary

NV Carcavelos, Villa Oeiras, Lisbon, Portugal

£165

SAMPLE MENU

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% service charge will be added to your bill.