



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, Cabbage, Verjus

Turbot, Caviar, Cabbage, Dill, Lemon Verbena

Lamb, Cucumber, Turnip, Mint

Fennel Magnum

Apple, Waldorf, Victoria Plum

Woodruff, Raspberry, Hazelnut, Sorrel

Sweets

£160

PRESTIGE WINE PAIRING

2022 Premier Cru L'Essence des Climats, Laroche, Chablis, France

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2020 Te Koko, Cloudy Bay, Marlborough, New Zealand

2021 Cru Classé, Château Galoupet, Provence, France

2021 Chardonnay, Hamilton Russell, Walker Bay, South Africa

2016 Viña Arana, La Rioja Alta, Rioja, Spain

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NV Carcavelos, Villa Oeiras, Lisbon, Portugal

2017 Aszú 5 Puttonyos, Chateau Dereszla, Tokaji, Hungary

£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.