



SHAUN RANKIN  
AT GRANTLEY HALL



## TASTE OF HOME

Crab, Kohlrabi, Celery, Burnt Lettuce

Bread, Butter, Dripping, Beef Tea

Barbecued Hen of the Woods, Artichoke Custard

Veal Sweetbread, Horseradish, Verjus

Scallops, Hazelnut Miso, English Truffle

Venison, Blackcurrant, Beetroot, Celeriac

Pumpkin Magnum

Apple, Caramel, Meadowsweet

Doddington Cheese, Walnut Cake

Sweets

**£160**

## PRESTIGE WINE PAIRING

2018 Riesling Trocken GG, Pechstein, Von Buhl, Pfalz, Germany

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2018 Capellanía, Marqués de Murrieta, Rioja, Spain

2021 Cru Classé, Château Galoupet, Provence, France

2018 Domaine De Baronarques, Languedoc, France

2021 Cont'Ugo, Tenuta Guado al Tasso, Antinori, Tuscany, Italy

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2011 Ice Cider, Domaine Leduc-Piedimonte, Canada

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.