



SHAUN RANKIN
AT GRANTLEY HALL



TASTE OF HOME

PRESTIGE WINE PAIRING

Crab, Kohlrabi, Celery, Burnt Lettuce, Apple	2022 Grand Cru Bougros, Maison Dampt, Chablis, France
Bread, Butter, Dripping, Beef Tea	*
Lobster, Lovage, Pea Tart	2020 Te Koko, Cloudy Bay, Marlborough, New Zealand
Veal Sweetbread, Horseradish, Celeriac, Cabbage, Verjus	2021 Cru Classé, Château Galoupet, Côte de Provence
Dover Sole, Scallop, Oscietra, Champagne, Sorrel	2020 Condrieu, Rémi & Robert Niero, Rhône, France
Lamb, Mint, Nasturtium, Morel, Yogurt	2015 Viña Arana, La Rioja Alta, Rioja, Spain
Fennel Magnum	*
Strawberry, Marshmallow, Yellison, Rapeseed	NV Ice Cuvée, Peller Estates, Ontario, Canada
Colston Bassett Blue, Preserved Walnut Cake, Quince	2019 Vin de Constance, Klein Constanca, Cape Town, South Africa
Sweets	
£160	£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.