



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

SIGNATURE WINE PAIRING

2022 Riesling, Marcel Deiss, Alsace, France

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2022 Wild Sauvignon, Greywacke, Marlborough, New Zealand

2022 Clos Mireille, Domaine Ott, Provence, France

2023 Torrontés Signature, Susana Balbo, Mendoza, Argentina

2021 'Are You Game?', Fowles Winery, Victoria, Australia

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2022 Melias, Papagiannakos, Attika, Greece

2009 Chez Jau Rivesaltes, Chateau de Jau, Languedoc, France

£95

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.