



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

### SIGNATURE WINE PAIRING

2022 Riesling, Reichrat von Buhl, Pfalz, Germany

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2021 Wild Sauvignon, Greywacke, Marlborough, New Zealand

2022 Clos Mireille, Domaine Ott, Provence, France

2023 Torrontés Signature, Susana Balbo, Mendoza, Argentina

2021 Zinfandel, Edmeades, Mendocino, USA

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NV Nanko Ume Plum Sake, Tatenokawa, Yamagata, Japan

2022 Melias, Papagiannakos, Attika, Greece

£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.