



SHAUN RANKIN  
AT GRANTLEY HALL



### TASTE OF HOME

### SIGNATURE WINE PAIRING

Crab, Kohlrabi, Celery, Burnt Lettuce

2022 Assyrtiko, Areti, Biblia Chora, Kavala, Greece

Bread, Butter, Dripping, Beef Tea

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Veal Sweetbread, Horseradish, Verjus

2022 Clos Mireille, Domaine Ott, Provence, France

Turbot, Oyster, Caviar, Champagne

2023 Torrontés Signature, Susana Balbo, Mendoza, Argentina

Venison, Blackcurrant, Celeriac, Hen Of The Woods

2022 Mendocino Zinfandel, Edmeades, California, USA

Pumpkin Magnum

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Apple, Caramel, Meadowsweet

2018 Samling TBA, Müenzenrieder, Burgenland, Austria

Doddington Cheese, Walnut Cake

2009 Rivesaltes Ambre, Chez Jau, Languedoc, France

Sweets

£160

£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.