



GRANTLEY GOURMET DINNER

FRIDAY 27th FEBRUARY 2026

Shaun Rankin at Grantley Hall

SOURDOUGH BREAD

Cultured butters, whipped bone marrow, beef tea

Shaun Rankin at Grantley Hall

NORTH COAST CRAB

Pickled kohlrabi, burnt lettuce emulsion, crab consommé

Fletchers Restaurant

HERITAGE BEETROOT & WHIPPED FETA TARTLET

Salt-baked beetroot, barrel-aged feta, artichoke crisps, hazelnuts, umami dressing

Bar & Restaurant EightyEight

SZECHUAN PEPPERED BEEF FILLET

Grilled hispi cabbage, chilli and soy

Grantley Arms

COLSTON BASSET STILTON

Comice pear, pickled walnut & quince tartlet, warm Tunworth cream

Fletchers Restaurant

GRAND CUVÉE MADAGASCAN CHOCOLATE &

HAZELNUT TART

Brown butter, crème fraîche ice cream, roasted hazelnut praline

TEA, COFFEE & PETIT FOURS

