



SHAUN RANKIN
AT GRANTLEY HALL



TASTE OF HOME

Jersey Royal, Scallop, Caviar, Smoked Cream

Bread, Butter, Dripping, Beef Tea

Asparagus, Lamb Sweetbread, Morel, Wild Garlic

Lobster, Carrot, Sea Buckthorn

Wagyu Beef Rib, Tartare, Tongue, Lovage, Peppercorn

Bronze Fennel Magnum

Strawberry, Marigold, Yoghurt

Doddington Cheese, Walnut Cake

Sweets

£180

HERITAGE WINE PAIRING

2022 Chablis, Tête d'Or, Dom. Billaud-Simon, France

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2023 Pinot Noir, Bannockburn, Felton Road, New Zealand

2022 Chardonnay, Hamilton Russell Vineyards, South Africa

2019 Othello, Dominus Estate, Napa Valley, California, USA

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2011 Gewurztraminer, Clos Saint Landelin, Muré, France

NV Carcavelos, Villa Oeiras, Lisbon, Portugal

£175

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.