



SHAUN RANKIN  
AT GRANTLEY HALL



### TASTE OF HOME

Crab, Kohlrabi, Celery, Burnt Lettuce

Bread, Butter, Dripping, Beef Tea

Asparagus, Lamb Sweetbread, Morel, Wild Garlic

Lobster, Carrot, Sea Buckthorn, Fennel

Wagyu Beef Rib, Tartare, Tongue, Lovage, Peppercorn

Jerusalem Artichoke Magnum

Apple, Meadowsweet

Colston Bassett Blue, Walnut Cake

Sweets

£180

### DISCOVERY WINE PAIRING

2023 Gaintza, Bodega Gaintza, Getariako Txakolina, Spain

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2021 Idrabama, The Merchant, Drood, Mount Zagros 85, Iran

2023 Chenin Blanc, FMC, Ken Forrester, Stellenbosch

2016 Cabernet Sauvignon/Tennat, 1752, Cerro Chapeu,  
Rivera, Uruguay

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2018 Samling TBA, Müenzenrieder, Burgenland, Austria

2009 Rivesaltes Ambre, Chez Jau, Languedoc, France

£105

### 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.