



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

ICONIC PAIRING

2020 Grüner Veltliner, Kellerberg, F.X. Pichler, Wachau, Austria

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2021 Estate Vineyard, Pinot Noir, William Selyem, California

2017 Puligny Montrachet, Bourgogne, Domaine Leflaive, France

2000 Penfold's Grange, South Australia

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2013 Sauternes, Château d'Yquem, Bordeaux, France

NV Grahams 40 Year Old Tawny Port, Portugal

£250

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.