



SHAUN RANKIN
AT GRANTLEY HALL



TASTE OF HOME

Oyster Chawanmushi, Caviar, Dill, Lemon Verbena

Bread, Butter, Dripping, Beef Tea

Jerusalem Artichoke, Black Truffle Quiche

Turbot, Morel Mushroom, Sweetbread, Vin Jaune

Hogget, Red Cabbage, Turnip

Pumpkin Magnum

Rhubarb, Almond, Birch

Doddington Cheese, Walnut Cake

Sweets

£180

HERITAGE WINE PAIRING

2018 Pinot Gris Réserve, Albert Boxler, Alsace, France

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2024 Pinot Noir, Tolpuddle, Coal River Valley, Tasmania, Australia

2014 Riesling, Rolly Gassmann, Alsace, France

2024 Garnacha, Navatalgordo, Comando G, Sierra de Gredos, Spain

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2019 Cabernet Franc, Peller Estates, Niagara Pen., Canada

NV Carcavelos Superior, Villa Oeiras, Libson, 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.