



SHAUN RANKIN  
AT GRANTLEY HALL

## TASTE OF HOME



### SIX-COURSE

Homecured Pork Coppa

Mushroom Croustade, Pickled Shallot

Duck Liver Parfait, Blackcurrant

Tuna, Oyster, Rose

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Crab, Kohlrabi, Burnt Lettuce, Apple

Sourdough Bread, Butters, Dripping, Beef Tea

Lobster, Carrot, Sea Buckthorn

Grouse, BBQ Celeriac, Blackcurrant

Blackberry, Sorrel, Crème Fraiche

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£165

Non-Alcoholic Pairing  
£55

Discovery Wine Pairing  
£80

Heritage Wine Pairing  
£130

Iconic Wine Pairing  
£200

### 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.