



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

ICONIC PAIRING

NV Grand Cuvée, 171ème Édition, Krug, Champagne, France

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2021 Pinot Noir, Sonoma Coast, Williams Selyem, Russian River,
California, USA

2016 Chassagne-Montrachet 1er Cru, Morgeot Marquis de
Laguiche, France

1964 Barolo, Pio Cesare, Piedmonte, Italy

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2020 Riesling Kabinett, Scharzhofberger, Weingut Egon Müller,
Mosel, Germany

NV Graham's 40 YO, Porto, Portugal

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.