



SHAUN RANKIN
AT GRANTLEY HALL

TASTE OF HOME



TEN - 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

Jerusalem Artichoke Quiche, Girolle Mushroom, Truffle

Lobster, Carrot, Sea Buckthorn

Grouse, BBQ Celeriac, Blackcurrant

Pumpkin Magnum

Blackberry, Sorrel, Crème Fraiche

Elrick Goat's Cheese, Beetroot

Sweets

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£210

Non-Alcoholic Pairing
£85

Discovery Wine Pairing
£120

Heritage Wine Pairing
£195

Iconic Wine Pairing
£300

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.