



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

## DISCOVERY WINE PAIRING

2023 Riesling, Château Béla, Egon Müller,  
Juznoslovenská, Slovakia

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2022 Frühburgunder, Meyer-Näkel, Ahr, Germany

2006 Kéknyelu, Huba Szeremley, Badacsony, Hungary

2020 Zweigelt, Weingut René und Eva Pöckl, Austria

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2024 Brachetto 'Pizzini', Victoria, Australia

NV Tawny 20 Year Old, Graham's Port, Portugal

£105

## 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.