



SHAUN RANKIN
AT GRANTLEY HALL



TASTE OF HOME

Crab, Kohlrabi, Celery, Burnt Lettuce

Bread, Butter, Dripping, Beef Tea

Veal Sweetbread, Horseradish, Verjus

Turbot, Caviar, Cabbage, Dill, Champagne Sauce

Wagyu Beef, Roscoff Onion, Peppercorn

Jerusalem Artichoke Magnum

Rhubarb Savarin, Buttermilk Ice Cream

Doddington Cheese, Walnut Cake

Sweets

£160

PRESTIGE WINE PAIRING

2018 Riesling Trocken GG, Pechstein, Von Buhl, Pfalz, Germany

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2021 Estate Pinot Noir, Sokol Blosser, Oregon, U.S.A.

2018 Capellanía, Marqués de Murrieta, Rioja, Spain

2019 Brunello di Montalcino, Sesti, Tuscany, Italy

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2019 Cabernet Franc Ice Wine, Peller Estates, Niagara, Canada

NV Carcavelos, Villa Oeiras, Lisbon, Portugal

£165

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.