



SHAUN RANKIN  
AT GRANTLEY HALL



### TASTE OF HOME

Crab, Kohlrabi, Celery, Burnt Lettuce

Bread, Butter, Dripping, Beef Tea

Asparagus, Lamb Sweetbread, Morel, Wild Garlic

Lobster, Carrot, Sea Buckthorn, Fennel

Wagyu Beef Rib, Tartare, Tongue, Lovage, Peppercorn

Jerusalem Artichoke Magnum

Apple, Meadowsweet

Colston Bassett Blue, Walnut Cake

Sweets

£180

### HERITAGE WINE PAIRING

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

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2017 Beaune 1er Cru, Les Teurons, Domaine Rossignol-Trapet, France

2018 Capellanía, Marqués de Murrieta, Rioja, Spain

2019 Papillion, Orin Swift, California, USA

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2011 Ice Cider, Domaine Leduc-Piedimonte, Canada

NV Carcavelos, Villa Oeiras, Lisbon, Portugal

£175

### 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.