



SHAUN RANKIN  
AT GRANTLEY HALL



**TASTE OF HOME**

**SIGNATURE WINE PAIRING**

Crab, Kohlrabi, Celery, Burnt Lettuce

2022 Riesling, Marcel Deiss, Alsace, France

Bread, Butter, Dripping, Beef Tea

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Veal Sweetbread, Horseradish, Verjus

2021 Gamay Noir, Radford Dale, Stellenboch, South Africa

Turbot, Caviar, Cabbage, Dill, Champagne Sauce

2023 Torrontés Signature, Susana Balbo, Mendoza, Argentina

Wagyu Beef, Roscoff Onion, Peppercorn

2019 Vinhas Velhas, Luis Pato, Bairrada, Portugal

Jerusalem Artichoke Magnum

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Rhubarb Savarin, Buttermilk Ice Cream

2023 Brachetto, Pizzini, Victoria, Australia

Doddington Cheese, Walnut Cake

2009 Rivesaltes Ambre, Chez Jau, Languedoc, France

Sweets

**£160**

**£95**

**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.