



SHAUN RANKIN  
AT GRANTLEY HALL



TASTE OF HOME

Asparagus, Wild Garlic, Jersey Royals

House Smoked Salmon

Bread, Butter, Dripping, Beef Tea

Langoustine, Elderflower, Tomato, Smoked Caviar

Asparagus, Lamb Sweetbread, Morels

Turbot, Oscietra, Cabbage, Dill, Lemon Verbena

Wagyu Beef, Onion, Mustard Seed

Jerusalem Artichoke Magnum

Apple, Meadowsweet

Colston Bassett Blue, Preserved Walnut Cake, Quince

Sweets

£160

PRESTIGE WINE PAIRING

NV Marsala Vergine, Tenute Orestiadi, Sicily, Italy

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NV Femme de Champagne, Duval Leroy, Champagne, France

2017 Riesling Trocken, Pechstein, Von Buhl, Pfalz, Germany

2018 Capellania, Marqués de Murrieta, Rioja, Spain

2009 Amarone della Valpolicella Riserva, Quintarelli, Veneto, Italy

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2011 Ice Cider, Domaine Leduc-Piedimonte, Québec, Canada

2019 Vin de Constance, Klein Constanca, Constanca, South Africa

£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% charge will be added to your bill.