SHAUN RANKIN
AT GRANTLEY HALL

DISCOVERY WINE PAIRING



TEN-COURSE

Homecured Pork Coppa

Mushroom Croustade, Pickled Shallot

Duck Liver Parfait, Blackcurrant

Tuna, Oyster, Rose

*

Crab, Kohlrabi, Burnt Lettuce, Apple

Sourdough Bread, Butters, Dripping, Beef Tea

Cep, Truffle, Sweetbread Quiche

Lobster, Carrot, Sea Buckthorn

Venison, Beetroot, Blackberry, Celeriac

Pumpkin Magnum

Apple, Caramel, Meadowsweet

Doddington Cheese, Walnut Cake, Waldorf

Sweets

£210

The Discovery Wine Pairing introduces lesser-known grapes, creative winemaking and distinctive styles from overlooked regions such as Poland, Serbia, Peru, Slovakia and Azerbaijan.

2024 Pálava, Martin Pomfy, Juznoslovenská, Slovakia

*

2024 Pinot Noir, Crystallum, Western Cape, South Africa

2024 Intipalka Chardonnay, Viñas Queirolo, Ica, Peru

2023 Merlot 'Kos', Dalia, Serbia

*

2011 Ice Cider, Leduc-Piedimonte, Québec, Canada

NV Tawny 20Y0, Graham's Port, Portugal

*

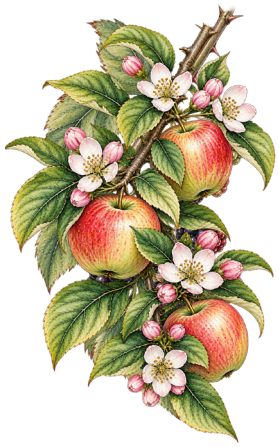
£120

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.

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SIX-COURSE

Homecured Pork Coppa

Mushroom Croustade, Pickled Shallot

Duck Liver Parfait, Blackcurrant

Tuna, Oyster, Rose

*

Crab, Kohlrabi, Burnt Lettuce, Apple

Sourdough Bread, Butters, Dripping, Beef Tea

Lobster, Carrot, Sea Buckthorn

Venison, Beetroot, Blackberry, Celeriac

Apple, Caramel, Meadowsweet

£165

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2024 Pálava, Martin Pomfy, Juznoslovenská, Slovakia

*

2024 Intipalka Chardonnay, Viñas Queirolo, Ica, Peru

2023 Merlot `Kos`, Dalia, Serbia

2011 Ice Cider, Leduc-Piedimonte, Québec, Canada

£80

SAMPLE MENU

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