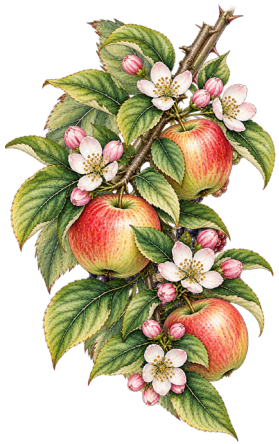
SHAUN RANKIN
AT GRANTLEY HALL

HERITAGE 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 Heritage Wine Pairing is centered around classic varieties and wine making tradition, covering a broad geographical spread whilst showcasing familiar and long-established wine producers.

2022 Murgas, Bucelas Branco, Portugal

*

2021 Pinot Noir 'Tara', Ventisquero, Atacama Desert, Chile

2021 Chardonnay, Fosil, Zuccardi, Mendoza, Argentina

2015 Clos Mogador, Priorat, Spain

*

2019 Tokaji Aszú, 5 Puttonyos, Château Dereszla, Hungary

NV Carcavelos Superior, Villa Oeiras, Lisbon, Portugal

*

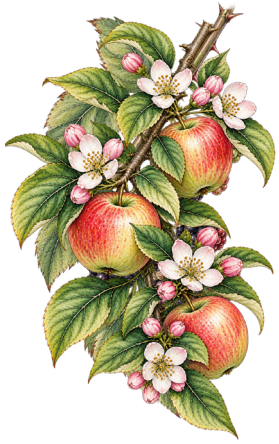
£195

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.

SHAUN RANKIN
AT GRANTLEY HALL

HERITAGE WINE PAIRING



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

The Heritage Wine Pairing is centered around classic varieties and wine making tradition, covering a broad geographical spread whilst showcasing familiar and long-established wine producers.

2022 Murgas, Bucelas Branco, Portugal

*

2021 Chardonnay, Fosil, Zuccardi, Mendoza, Argentina

2015 Clos Mogador, Priorat, Spain

2019 Tokaji Aszú, 5 Puttonyos, Château Dereszla, Hungary

£130

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.