



SHAUN RANKIN
AT GRANTLEY HALL



TASTE OF HOME

PRESTIGE WINE PAIRING

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| Crab, Kohlrabi, Celery, Burnt Lettuce, Apple | 2022 Grand Cru Bougros, Maison Dampt, Chablis, France |
| Bread, Butter, Dripping, Beef Tea | * |
| Lobster, Lovage, Pea Tart | 2020 Te Koko, Cloudy Bay, Marlborough, New Zealand |
| Veal Sweetbread, Horseradish, Celeriac, Cabbage, Verjus | 2021 Cru Classé, Château Galoupet, Côte de Provence |
| Dover Sole, Scallop, Oscietra, Champagne, Sorrel | 2020 Condrieu, Rémi & Robert Niero, Rhône, France |
| Lamb, Mint, Nasturtium, Morel, Yogurt | 2015 Viña Arana, La Rioja Alta, Rioja, Spain |
| Fennel Magnum | * |
| Strawberry, Marshmallow, Yellison, Rapeseed | NV Ice Cuvée, Peller Estates, Ontario, Canada |
| Colston Bassett Blue, Preserved Walnut Cake, Quince | 2019 Vin de Constance, Klein Constanca, Cape Town, South Africa |
| Sweets | |
| £160 | £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% service charge will be added to your bill.