



SHAUN RANKIN
AT GRANTLEY HALL



TASTE OF HOME

Crab, Kohlrabi, Celery, Burnt Lettuce

Bread, Butter, Dripping, Beef Tea

Veal Sweetbread, Horseradish, Verjus

Turbot, Oyster, Caviar, Champagne

Wagyu Beef Rib, Truffle Custard, Peppercorn

Jerusalem Artichoke Magnum

Rhubarb Savarin, Buttermilk Ice Cream

Doddington Cheese, Walnut Cake

Sweets

£160

SIGNATURE WINE PAIRING

2022 Riesling, Marcel Deiss, Alsace, France

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2023 Agiorgitiko Rose, 4-6H, Gaia, Nemea, Greece

2023 Torrontés Signature, Susana Balbo, Mendoza, Argentina

2019 Cabernet Sauvignon, Beaulieu Vineyard, Napa Valley, USA

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2020 Brachetto d'Acqui, Contero, Piedmont, Italy

2009 Rivesaltes Ambre, Chez Jau, Languedoc, France

£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.