



SHAUN RANKIN  
AT GRANTLEY HALL



### TASTE OF HOME

Crab, Kohlrabi, Celery, Burnt Lettuce, Apple

Bread, Butter, Dripping, Beef Tea

Lobster, Lovage, Pea Tart

Veal Sweetbread, Horseradish, Celeriac, Cabbage, Verjus

Dover Sole, Scallop, Oscietra, Champagne, Sorrel

Lamb, Mint, Nasturtium, Morel, Yogurt

Fennel Magnum

Strawberry, Marshmallow, Yellison, Rapeseed

Colston Bassett Blue, Preserved Walnut Cake, Quince

Sweets

**£160**

### SIGNATURE WINE PAIRING

2022 Sauvignon Blanc, Rippon, Central Otago, New Zealand

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2021 Wild Sauvignon, Greywacke, Marlborough, New Zealand

2022 Clos Mireille, Domaine Ott, Côte de Provence, France

2023 Torrontés Signature, Susana Balbo, Mendoza, Argentina

2021 Zinfandel, Edmeades, Mendocino, USA

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2022 Brachetto, Pizzini, Victoria, Australia

2018 Muscat de Rio Patras, Parparoussis, Greece

**£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.