



SHAUN RANKIN
AT GRANTLEY HALL



TASTE OF HOME

Asparagus, Wild Garlic, Jersey Royals

House Smoked Salmon

Bread, Butter, Dripping, Beef Tea

Langoustine, Elderflower, Tomato, Smoked Caviar

Asparagus, Lamb Sweetbread, Morels

Turbot, Oscietra, Cabbage, Dill, Lemon Verbena

Wagyu Beef, Onion, Mustard Seed

Jerusalem Artichoke Magnum

Apple, Meadowsweet

Colston Bassett Blue, Preserved Walnut Cake, Quince

Sweets

£160

SIGNATURE WINE PAIRING

NV Marsala Vergine, Tenute Orestiadi, Sicily, Italy

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2020 Riesling, M. Deiss, Alsace, France

2018 Jurançon Sec, Domaine Laguilhon, South-West, France

2023 Signature, Susana Balbo, Mendoza, Argentina

2019 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% charge will be added to your bill.