

SHAUN RANKIN AT GRANTLEY HALL

# Ten Course Menu

WITH SIGNATURE WINE PAIRING



## — TASTE OF HOME —

### SNACKS

#### WINTER GARDEN

BREAD, BUTTER, DRIPPING, BEEF TEA

SCALLOP, CAULIFLOWER, NUT CRUST

AGED DUCK, BUCKTHORN, BEETS

HORLICKS, MALT CAKE

CHESTNUT, CHOCOLATE, MUSHROOM

APPLE, SPRUCE HONEY, ELDERBERRY  
KOMBUCHA

LANARK BLUE CHEESE, HARROGATE STICKY  
BUN

### SWEETS

£110

2019 TXAKOLI, 'AMEZTOI', IGNACIO  
AMEZTOI, SPAIN

•

2013 SEMILLON, 'ELIZABETH', MOUNT  
PLEASANT WINES, AUSTRALIA

•

2016 ELGIN VIOGNIER, POUSSANNE,  
SUTHERLAND, THELEMA, SOUTH AFRICA

•

2016 NAOUSSA XINOMAVRO, KIR-YANNI,  
RAMNISTA, GREECE

•

2007 CHEZ JAU RIVESALTES AMBRE,  
CHATEAU DE JAU, LANGUEDOC, FRANCE

•

10YR TAWNY PORT, RP10, RAMOS PINTO,  
PORTUGAL

£75

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SCALLOP, CAULIFLOWER, NUT CRUST

AGED DUCK, BUCKTHORN, BEETS

HORLICKS, MALT CAKE

CHESTNUT, CHOCOLATE, MUSHROOM

APPLE, SPRUCE HONEY, ELDERBERRY KOMBUCHA

LANARK BLUE CHEESE, HARROGATE STICKY BUN

### SWEETS

£110

SIGNATURE WINE PAIRING

£75

PRESTIGE WINE PAIRING

£115

A large, stylized monogram logo consisting of the letters 'S' and 'R' intertwined, positioned at the bottom center of the page.

SHAUN RANKIN AT GRANTLEY HALL

# *Sunday Lunch* MENU



## TASTE OF HOME

£65 PER HEAD

SOURDOUGH, BEEF TEA, DRIPPING

...

LOBSTER RAVIOLI, CRAB AND TOMATO BISQUE

HOUSE CURED WESTER ROSS SALMON

BRAWN AND HAM HOCK TERRINE, CIDER, CRUMPET

CREAM OF CELERIAC, LOVAGE, GRANOLA

...

60-DAY DRY AGED WING END OF ANGUS BEEF, YORKSHIRE  
PUDDING, ONION GRAVY - *SERVED FROM THE TROLLEY*

SLOW COOKED BELLY PORK, HISPI CABBAGE, SAGE

ROAST COD, PINE NUT CRUST, CAULIFLOWER, SEA VEGETABLES

BAKED MUSHROOM PITHIVIER, ONION, BAY LEAF

...

DOUBLE CHOCOLATE BROWNIE, POPCORN, MILK ICE CREAM

TREACLE TART, RASPBERRIES, CLOTTED CREAM

CARAMALISED APPLE TARTE TATIN, VANILLA ICE CREAM (FOR TWO)

SELECTION OF ARTISAN YORKSHIRE CHEESE

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.



SHAUN RANKIN AT GRANTLEY HALL

# Ten Course Menu

WITH PRESTIGE WINE PAIRING



## — TASTE OF HOME —

### SNACKS

#### WINTER GARDEN

BREAD, BUTTER, DRIPPING, BEEF TEA

SCALLOP, CAULIFLOWER, NUT CRUST

AGED DUCK, BUCKTHORN, BEETS

HORLICKS, MALT CAKE

CHESTNUT, CHOCOLATE, MUSHROOM

APPLE, SPRUCE HONEY, ELDERBERRY  
KOMBUCHA

LANARK BLUE CHEESE, HARROGATE STICKY  
BUN

### SWEETS

£110

2017 SEMILLON 'MIRA',  
MARCELO MIRAS, ARGENTINA

•

2017 PINOT GRIS, 'LES PRINCES ABBES',  
DOMAINES SCHLUMBERGER, FRANCE

•

2018 ESPORAO RESERVA, ALENTEJO,  
PORTUGAL

•

1999 RIOJA, SELECCION, BODEGA  
URBINA, SPAIN

•

NV, CRUZ DEL MAR CESAR FLORIDO  
SHERRY, SPAIN

•

PINEAU DES CHARENTES, '5', CHATEAU  
DE BEAULON, FRANCE

£115