

T H E L E D B U R Y

Wine Matching

2022 Treixadura Blend, Manuel Formigo, Teira X, Ribeiro, Galicia, Spain



2021 Fiano di Avellino, Quintodecimo, Exultet, Campania, Italy



2022 Chardonnay, Storm, Ridge, Hemel-en-Aarde Ridge, South Africa



2016 Riesling, Nikolaihof, Federspiel Late Release, Wachau, Austria



2020 Volnay, Antoine Jobard, Burgundy, France



2021 Cabernet Franc, Bernard Baudry, Le Clos Guillot, Chinon, Loire Valley, France



2022 Gelber Muskateller, Günter & Regina Triebaumer, Ruster Ausbruch, Austria

Wine Menu £150

Please note a discretionary service charge of 8.5% will be added to your bill

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Tasting Menu

Ike Jime Chalk Stream Trout
Tangelo, Kelp, Apple Marigold and English Wasabi



Mylor Prawn
Tokyo Turnip, Shiso, Green Fig and Lemon Verbena



Royale Vendée Quail
Basque Teardrop Peas, Vin Jaune, Wild Garlic and Smoked Miso



Cornish Dover Sole
White Asparagus, Mussel, Hoshigaki and N25 Kaluga



Mushrooms from the Cabinet
Shiitake, 36 Month Aged Parmesan, Chestnut and Black Winter Truffle



Eric Taylforth's Herdwick Lamb
Amela Tomato, Fennel, Yuzu and Black Sesame Amazake



Curgurrell Farm Meyer Lemon
Aynhoe Park Honey, Stem Ginger and Long Pepper



Tomlinsons Forced Yorkshire Rhubarb
Wuyi Oolong Tea, Tonka, Sauternes and Yorkshire Parkin

Tasting Menu £275

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Food allergies and intolerances: before ordering, please speak to a member of staff about your requirements.