

T H E L E D B U R Y

Wine Matching

2021 Furmint, Vino Gross, Gorca, Stajerska, Slovenia



2022 Jean-Paul & Benoît Droin, Chablis 1er Cru, Vaillons, Burgundy, France



2018 Chenin Blanc, Alheit Vineyards, Fire By Night, Paardeberg, Western Cape, South Africa



2022 André Perret, Condrieu, Rhône Valley, France



2017 Pinot Noir, J.K. Carriere, Vespidae, Willamette Valley, Oregon, USA



2019 Nerello Mascalese Blend, Idda by Gaja x Graci, Etna Rosso, Sicily, Italy



2019 Muscat Blanc à Petits Grains, Klein Constantia, Vin de Constance, Constantia, South Africa

Wine Menu £150

Please note a discretionary service charge of 7.5% will be added to your bill

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Tasting Menu

Cornish Blue Fin Otoro

Blood Plum, Jalapeño, Rose, Coriander and English Wasabi



Hand Dived Orkney Scallop

White Currant, Meadowsweet, Carlingford Oyster and N25 Kaluga Reserve



Veal Sweetbread

Popcorn, Devon Smoked Eel, Kanzuri and Oxtail



Wild Sea Bass

Scottish Girolles, Chamomile, Green Peach and Autumn Wiltshire Truffle



Mushrooms from the Cabinet

Cep, Jersey Royal Potato, Buckwheat Koji and Watercress



Hatley Park Fallow Deer

Green Fig, Sobacha, Black Walnut, Stout and Sea Buckthorn



Blueberry

Fromage Blanc, Shortcake, Matcha and Anise Hyssop



58% Madagascan Milk Chocolate

Williams Pear, Goats Milk, Earl Grey and Black Olive

Tasting Menu £275

Please note a discretionary service charge of 7.5% will be added to your bill.

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