

# T H E L E D B U R Y

## Wine Matching

2022 Carricante, Fondo Antico, Àitho, Etna Bianco, Sicily, Italy



2019 Garganega, Inama, Foscario, Soave Classico, Veneto, Italy



2016 Chardonnay, Château des Tourettes, Tinus, Rhône Valley, France



2021 Riesling, Leo Alzinger, Ried Steinertal, Smaragd, Wachau, Austria



2020 Mencia, Raúl Pérez, La Vizcaína, La Poulosa, Bierzo, Spain



2017 Cabernet Franc, Marc Brédif, Réserve Privée, Chinon, Loire Valley, France



2021 Riesling, Tatomer, Kick-On Ranch, Auslese, Santa Barbara County, California, USA

Wine Menu £140

Please note a discretionary service charge of 15% will be added to your bill

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## Tasting Menu

Ike Jime Chalk Stream Trout

Raspberry, Cherry Blossom, Wasabi and Apple Marigold



Line Caught Red Mullet

Wye Valley Asparagus, Black Périgord Truffle and Sudachi



Veal Sweetbread

Basque Teardrop Peas, Vadouvan and Kaffir Lime



Wild Cornish Sea Bass

White Asparagus, Lovage, Mussel Barigoule and N25 Kaluga Hybrid



Mushrooms from the Cabinet

Wild Garlic, Jersey Royal Potato and Buckwheat Koji



Wild Berkshire Roe Buck

Cherry, Shiso, Black Olive and Liquorice



Gariguette Strawberry

12 Year Aged Balsamic, Nasturtium and Fromage Blanc



70% Crayfish Bay Chocolate

Kentish Quince, Kumquat and Cherrywood Lapsang

Tasting Menu £225

Please note a discretionary service charge of 15% will be added to your bill

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