

# T H E L E D B U R Y

## Wine Matching

2022 Malagousia, Microcosmos, Domaine Zafeirakis, Tyrnavos, Greece



2021 Trousseau Gris, Jolie-Laide, Sonoma County, California, USA



2013 Viura, Bodegas R. López de Heredia, Viña Gravonia, Crianza, Rioja, Spain



2020 Riesling, Peter Jakob Kühn, Hallgartener Hendelberg, Rheingau, Germany



2016 Pinot Noir, Camille Giroud, Les Longeroies, Marsannay, Burgundy, France



2019 Cabernet Franc, Clau de Nell, Anjou, Loire Valley, France



2018 Semillon, De Bortoli, Noble One, Riverina, Australia

Wine Menu £135

Please note a discretionary service charge of 12.5% will be added to your bill

# T H E L E D B U R Y

## Tasting Menu

Ike Jime Chalk Stream Trout  
Isle of Wight Tomato, Spruce and Green Shiso



Poole Bay Mackerel  
Mirabelle Plum, Radish and Sansho Pepper



Veal Sweetbread  
Scottish Girolles, Sweetcorn and Aged Beef Ponzu  
(Australian Black Truffle - £20 Supplement)



Wild Scottish Turbot  
Brown Crab XO, Courgette and N25 Kaluga Reserve



Mushrooms from the Cabinet  
Potato, Yeast and Rosemary



Aynhoe Park Fallow Buck  
Blackberry, Beetroot and Black Olive



Tibbs Farm Raspberry  
Fromage Blanc, Violet and Madagascan Pepper



Kentish Strawberry  
Meadowsweet, Kelp and Roasted Vanilla

Tasting Menu £210

Please note a discretionary service charge of 12.5% will be added to your bill

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