

T H E L E D B U R Y

Wine Matching

2022 Albariño, Bodegas Fulcro, A Cesteira, Rías Baixas, Spain



2021 Grüner Veltliner, Rainer Wess, Ried Weinzierlberg, Kremstal, Austria



2022 Chenin Blanc Blend, Alheit Vineyards, Cartology, Western Cape, South Africa



2014 Riesling, Famille Hugel, Grossi Laüe, Alsace, France



2019 Domaine Julien, Nuits-Saint-Georges, Burgundy, France



2021 Grenache Noir Blend, Aseginolaza y Leunda, Cuvée, Navarra, Spain



2017 Royal Tokaji, 6 Puttonyos, Tokaji Aszú, Hungary

Wine Menu £150

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

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Tasting Menu

Cornish Blue Fin Otoro
Miyagawa, Rosehip, Kelp, Coriander and Finger Lime



Hand Dived Orkney Scallop
Carlingford Oyster, Swede, Apple Marigold and N25 Kaluga Reserve



Royale Vendée Quail
Kentish Quince, Liquorice, Parsnip and Costa Rican Vanilla



Wild Cornish Sea Bass
Scottish Cep, Gooseberry, Celeriac and Meadowsweet Honey



Mushrooms from the Cabinet
Jersey Royal Potato, Buckwheat Koji and Watercress



Bucklebury Japanese Sika Deer
Green Fig, Sobacha, Black Walnut, Stout and Sea Buckthorn



Blood Orange
Stem Ginger, Fennel, Long Pepper and Bee Pollen



58% Madagascan Milk Chocolate
Comice Pear, Goats Milk, Earl Grey and Black Olive

Tasting Menu £275

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

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