

T H E L E D B U R Y

Wine Matching

2023 Pinot Bianco, Alois Lageder, Versalto, Alto-Adige, Italy

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2020 Vincent Caillé, Gorges, Muscadet de Sévre et Maine, Loire Valley, France

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2019 Domaine Julien, Les Valozières, Aloxé-Corton, Premier Cru, Burgundy, France

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2021 Riesling, Clemens Strobl, Rosenberg, Wagram, Austria

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2020 Chardonnay, Domaine Les Matheny, Arbois, Jura, France

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2019 Nebbiolo, Trediberri, Berri, Barolo, Piedmont, Italy

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NV 20-Year-Old Tawny, Graham's, Douro, Portugal

Wine Menu £150

Please note a discretionary service charge of 10% will be added to your bill

T H E L E D B U R Y

Tasting Menu

Cornish Crab

Pineapple Weed, Blood Peach, Madagascan Pepper and Wakame



Orkney Scallop

Datterini Tomato, Black Sesame, Damson and Autumn Wiltshire Truffle



Limousin Veal Sweetbread

Sand Carrot, Vadouvan, Sansho Pepper and Kaffir Lime



Cornish Red Mullet

Shizuoka Crown Melon, Kanzuri, Gordal Olive, Tosazu and N25 Kaluga Hybrid



Mushrooms from the Cabinet

Duck Liver, Popcorn, Tarragon and English Baby Corn



Hay Aged Anjou Pigeon

Mirabelle Plum, Earl Grey, Aubergine and Black Solliès Fig



Santana Apple

Koshikahiri Rice, Rose, Buffalo Milk and Tarragon Matcha Latte



76% Jamaican Chocolate

Wild Blackberry, Cobnut, Cep, Brown Butter and Tamari

Tasting Menu £285

Please note a discretionary service charge of 10% will be added to your bill.

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