

T H E L E D B U R Y

Wine Matching

2023 Sauvignon Blanc, Duncan Savage, Salt River, Stellenbosch, South Africa



2021 Grüner Veltliner, Prager, Ried Achleiten, "Stockkultur", Smaragd, Wachau, Austria



2023 Gamay, Jean Paul & Charly Thévenet, Vieilles Vignes, Morgon, Beaujolais, France



2022 Marsanne Blend, Bernard Gripa, Les Figuiers, Saint-Péray, Rhône, France



NV La Rogerie, Bourg/Sud, Blanc de Blancs, Extra Brut, Champagne, France



2022 Cannonau, Osvaldo Soddu, Bruncu Boeli Riserva, Cannonau di Sardegna, Italy



2016 Assyrtiko Blend, Estate Argyros, Vinsanto, Santorini, Greece

Wine Menu £150

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

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Tasting Menu

Ike Jime Chalk Stream Trout
Tangelo, Douglas Fir, Shiso and Mirabelle Plum



Mylor Prawn
White Currant, Swede, Apple Marigold and N25 Kaluga



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



Cornish Dover Sole
Hoshigaki, Kabu "Beer-Goule", Myoga Ginger and Black Winter Truffle



Mushrooms from the Cabinet
Shiitake, 36 Month Aged Parmesan, Cep and Chestnut



Rowler Estate Manchurian Sika Deer
Vadouvan, Forced Yorkshire Rhubarb, Coffee and Amazake



Curgurrell Farm Meyer Lemon
Aynhoe Park Honey, Fennel, Stem Ginger and Long Pepper



85% Hacienda Victoria Chocolate
Blood Orange, Olive Oil, Anise and Cherrywood Lapsang

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.