

T H E L E D B U R Y

Wine Matching

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



2022 Sémillon, Birichino, Yount Mill Vineyard, Napa Valley, California, USA



2021 Chardonnay, Bodega Chacra, Mainqué, Rio Negro, Patagonia, Argentina



2021 Riesling, Rainer Wess, Ried Kögl, Kremstal, Austria



2021 Limniona, Domaine Zafeirakis, Tyrnavos, Thessaly, Greece



2022 Cannonau, Esole, Ghirada Garaunele A, Barbagia, Mamoiada, Sardinia, Italy



2022 Gelber Muskateller, Günter & Regina Triebaumer, Ruster Ausbruch, Austria

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 Crab

Pineapple Weed, Nectarine, Madagascan Pepper and Green Peach



Orkney Scallop

Mora Farm White Currant, Meadowsweet, Gooseberry and Dorset Wasabi



Limousin Veal Sweetbread

English Peas, Pale Ale, Wild Watercress and Smoked Eel



Wild Cornish Turbot

Shizuoka Crown Melon, Apple Marigold, Carlingford Oyster and N25 Oscietra



Mushrooms from the Cabinet

Shiitake, Ricotta, Nettle and Australian Black Truffle



Hay Aged Anjou Pigeon

Scottish Girolles, Vadouvan, English Cherry and Sauerkraut



English Raspberry

Cheesecake, Sudachi, Matcha and Shiso Blossom



“Blackcurrant and Liquorice”

Buffalo Milk, Anise, Beetroot and Black Cardamom

Tasting Menu £285

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.