

T H E L E D B U R Y

Wine Matching

2022 Albariño, Bodegas Fulcro, O Equilibrio, Val do Salnés, Rías Baixas, Spain



2020 Grüner Veltliner, Tatomer, Meeresboden, Santa Barbara County, California, USA



2021 Chardonnay, Newton Johnson, Upper Hemel en Aarde Valley, South Africa



2018 Semillon, Blankbottle, Epileptic Inspiration, Western Cape, South Africa



2019 Pinot Noir, Weingut Ziereisen, Schulen, Baden, Germany



2020 Grenache Noir Blend, Aseginolaza y Leunda, Navarra, Spain



2018 Garganega, Pieropan, Le Colombare, Recioto di Soave Classico, Veneto, Italy

Wine Menu £135

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

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Tasting Menu

Ike Jime Chalk Stream Trout
Miyagawa, Rose and Apple Marigold



Poole Bay Mackerel
Tablehurst Swede, Sansho Pepper and Shiso



Veal Sweetbread
Parsnip, Vin Jaune and Jus Noisette



Wild Sea Bass
Nashi Pear, Smoked Eel and N25 Kaluga Hybrid Reserve



Mushrooms from the Cabinet
Potato, Yeast and Rosemary



Woburn Abbey Chinese Water Deer
Kuri Squash, Rosehip and Sea Buckthorn



Meyer Lemon
Aynhoe Park Honey, Yoghurt and Madagascan Pepper



72% Solomon Islands Chocolate
Kentish Quince, Cardamom and Jerusalem Artichoke

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.