

# T H E L E D B U R Y

## Wine Matching

2022 Garganega, Stefano Inama, Foscario, Soave Classico, Veneto, Italy

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2022 Tibouren, Clos Cibonne, Cuvée Tradition, Provence, France

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2023 Chardonnay, Hundred Suns, Old Eight Cut, Willamette Valley, Oregon, USA

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

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2020 Thibault Liger-Belair, Champ de Cour, Moulin-à-Vent, Beaujolais, France

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

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

Wine Menu £150

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

# T H E L E D B U R Y

## Tasting Menu

Kimmeridge Bay Lobster

Bergamot, Apple Marigold, Wakame and Cherry Blossom

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Mylor Prawn

Gariguette Strawberry, Magnolia, Green Fig and Black Sesame

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Limousin Veal Sweetbread

English Peas, Pale Ale, Wild Watercress and Smoked Eel

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Wild Cornish Turbot

Shizuoka Crown Melon, Shiso, Carlingford Oyster and N25 Oscietra

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Mushrooms from the Cabinet

Shiitake, Portwood Asparagus, Tamari and 36 Month Aged Parmesan

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Whitley Farm Iberian Pork

Karashi Mustard, Morel, Umeboshi and Cevenne Onion

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Provence Apricot

Whitley Manor Honey, Elderflower, Green Almond and Chateau d'Yquem

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72% Solomon Islands Chocolate

Cherry, Capezzana Olive Oil, Black Mirin and Wuyi Oolong

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.