

T H E L E D B U R Y

Wine Matching

2022 Treixadura Blend, Manuel Formigo, Teira X, Ribeiro, Galicia, Spain



2021 Fiano di Avellino, Quintodecimo, Exultet, Campania, Italy



2021 Chardonnay, Nicolas Jay, Affinites, Willamette Vallay, USA



2016 Riesling, Nikolaihof, Federspiel Late Release, Wachau, Austria



2019 Pinot Noir, Mac Forbes, Coldstream Villages, Yarra Valley, Victoria, Australia



2010 Syrah, Domaine François Villard, Reflet, Saint-Joseph, Northern Rhône, France



2022 Zibibbo, Tua Rita, Sese, Passito di Pantelleria, Southern Italy

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, Kelp, Apple Marigold and English Wasabi



Mylor Prawn

Tokyo Turnip, Shiso, Green Fig and Lemon Verbena



Royale Vendée Quail

Basque Teardrop Peas, Vin Jaune, Wild Garlic and Smoked Miso



Cornish Dover Sole

White Asparagus, Mussel, Hoshigaki and N25 Kaluga



Mushrooms from the Cabinet

Shiitake, English Asparagus, Tamari and 36 Month Aged Parmesan



Woolly Estate Fallow Deer

Vadouvan, Forced Yorkshire Rhubarb, Coffee and Amazake



Alphonso Mango

Aynhoe Park Honey, Kaffir Lime, Long Pepper and Black Winter Truffle



85% Hacienda Victoria Chocolate

Blood Orange, Olive Oil, Anise and Cherrywood Lapsang

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.