

The background image shows the entrance to The Ledbury restaurant. A dark brown awning with the name 'THE LEDBURY' in white capital letters is positioned over the entrance. The entrance is framed by white, ornate columns. To the left of the entrance, there is a large planter box filled with tall, green grasses and other foliage. A wooden door is visible in the center of the entrance. On the right column, there is a gold-colored door handle and a small, dark rectangular plaque with a white 'W' logo. The overall scene is captured in a slightly desaturated, artistic style.

THE LEDBURY

PRIVATE DINING

The Ledbury is located in the heart of Notting Hill.

Since opening in 2005, we have become one of London's most established restaurants, gaining 3 Michelin stars in 2024.

We pride ourselves on showcasing seasonal ingredients along with our own Deer, Jersey Cows and Iberian Pigs which are reared by Chef Owner Brett Graham.

After a 2-year hiatus, The Ledbury reopened in 2022 with a new look dining room and our own in house Fungarium.





Our dining room can accommodate up to 44 guests for a seated tasting menu and up to 60 guests for a standing reception style event.

We offer a champagne and canape reception on arrival, a seasonal 6 course tasting menu with matching wines, followed by tea, coffee and petit fours for a seated lunch or dinner.

We offer drinks and canapes for standing receptions.

We are more than happy to discuss any additional requests you may have to make your event special.





We take pride in creating very special and personalised events for our guests, with our team taking care of every detail.

The Ledbury is available for private take over on a minimum spend basis of £25,000 which includes the cost of food, drinks and service, excluding VAT.

The restaurant is suitable for special occasions, from business meals to weddings and significant family occasions.



Our menu is designed to embrace seasonality, ensuring that our dishes feature the freshest and most flavourful ingredients available during each season.

Below you can find a menu sample from Summer season.

Loch Duart Salmon

White Currant, Celtuce, Uni and Pineappleweed

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Limousin Veal Sweetbread

Cucumber, Sauerkraut, Pale Ale and Vadouvan Café de Paris

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Wild Cornish Turbot "En Farci"

Iberian 'Nduja, Green Strawberry, Saffron and Scottish Lobster

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"Haw-Sin" Glazed Anjou Pigeon

Blood Peach, Earl Grey, Kanzuri and Shiitake from the Cabinet

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English Raspberry

Green Yuzu, Yoghurt, Fig Leaf and Black Sesame

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Flourish Farm Strawberry

Okinawa Black Sugar, Meadowsweet, Amalfi Lemon and Timur Pepper





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