

T H E L E D B U R Y

Wine Matching

2020 Furmint, Moric ft Gergő Filep, Hidden Treasures, Tokaj, Hungary



2020 Vincent Caillé, Gorges, Muscadet de Sévre et Maine, Loire Valley, France



2022 Nebbiolo Rosé, Vaira Aurelj, Controcorrente, Langhe, Piedmont, Italy



2021 Riesling, Clemens Strobl, Rosenberg, Wagram, Austria



2022 Chenin Blanc Blend, David & Nadia, Aristargos, Swartland, South Africa



2008 Cabernet Franc, Olga Raffault, Les Picasses, Chinon, Loire Valley, France



2018 Chardonnay, Nittnaus, Trockenbeerenauslese, Burgenland, Austria

Wine Menu £150

Please note a discretionary service charge of 10% will be added to your bill

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Tasting Menu

Cornish Bluefin Otoro

Miyagawa, Black Sesame, Magnolia and Shiso

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Orkney Scallop

Damson, XO, Apple Marigold and Iberian Salami

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Limousin Veal Sweetbread

Sand Carrot, Vadouvan, Sansho Pepper and Kaffir Lime

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Cornish Red Mullet

Shizuoka Crown Melon, Kanzuri, Gordal Olive, Tosazu and N25 Kaluga Hybrid

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Mushrooms from the Cabinet

Duck Liver, Popcorn, Tarragon and Blonde Miso

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Hay Aged Anjou Pigeon

Mirabelle Plum, Earl Grey, Aubergine and Black Solliès Fig

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Kissabel Apple

Koshikahiri Rice, Rose, Buffalo Milk and Tarragon Matcha Latte

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70% Crayfish Bay Chocolate

Japanese Quince, Sobacha, Grapefruit and Bourbon Barrel Aged Coffee

Tasting Menu £285

Please note a discretionary service charge of 10% will be added to your bill.

Food allergies and intolerances: before ordering, please speak to a member of staff about your requirements.