

T H E L E D B U R Y

Wine Matching

2022 Carricante, Fondo Antico, Àitho, Etna Bianco, Sicily, Italy



2019 Furmint, Royal Tokaji, Szt. Tamás, Tokaji, Hungary



2022 Chenin Blanc, Domaine Huet, Le Haut-Lieu, Vouvray, Loire Valley, France



2010 Riesling, Maximin Grünhaus, Abtsberg Superior, Mosel, Germany



2020 Mencia, Raúl Pérez, La Vizcaína, Las Gundiñas, Bierzo, Spain



MV Grenache Noir Blend, Kunin, Special K, Santa Barbara County, California, USA



2019 Amigne de Vétroz, Domaine Germanier, Mitis, Valais, Switzerland

Wine Menu £140

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
Blood Orange, Rose and Apple Marigold



Line Caught Black Bream
Wye Valley Asparagus, Black Périgord Truffle and Sudachi



Veal Sweetbread
Basque Teardrop Peas, Sauerkraut and XO Sauce



Wild Cornish Sea Bass
White Asparagus, Lovage, Mussel Barigoule and N25 Kaluga Hybrid



Mushrooms from the Cabinet
Wild Garlic, Jersey Royal Potato and Buckwheat Koji



Wareham Japanese Sika Deer
English Wasabi, Beetroot, Morel and Iberian 'Nduja



Gariguette Strawberry
12 Year Aged Balsamic, Nasturtium and Fromage Blanc



Tomlinson's Forced Yorkshire Rhubarb
Toasted Vanilla, Kaffir Lime and Stem Ginger

Tasting Menu £225

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.