

T H E L E D B U R Y

Wine Matching

2017 Silvaner, Weingut Zehnthof Luckert, Sonnenberg, Franken, Germany

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2020 Xarello, l'Enclós de Peralba, Els Presseguers, Penedès, Spain

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2018 Chenin Blanc Blend, Alheit Vineyards, Cartology, South Africa

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2017 Riesling, Pichler-Krutzler, Pfaffenberg, Kremstal, Austria

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2013 Pinot Noir, Domaine Jouan, Gevrey-Chambertin, Aux Echézeaux, Burgundy, France

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2016 Grenache Noir, Bodegas Marañones, Labros, San Martín de Valdeiglesias, Spain

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2018 Petit Manseng, Clos Thou, Jurançon, South West, France

Wine Menu £130

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
Isle of Wight Tomato, Spruce and Green Shiso



Isle of Mull Scallop
Elderflower, Gooseberry and Asparagus



Veal Sweetbread
Sauerkraut, Broad Beans and Field 28 Onions
(Australian Black Truffle - £20 Supplement)



Cornish Turbot
Cherry Blossom, English Peas and N25 Schrenckii



Mushrooms from the Cabinet
Shiitake, Black Truffle and Silken Tofu



Brett's Iberian Pork from Whitley Farm
White Asparagus, XO Morel and Vin Jaune



English Raspberry
Fromage Blanc, Violet and Madagascan Pepper



Cornish Strawberries
Meadowsweet, Kelp and Roasted Vanilla

Tasting Menu £195

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.