

5 COURSE TASTING MENU

SEPTEMBER 2025

SNIPPETS

Minted confit lamb tartlet, confit sour potatoes, harissa aioli

&

Lancashire cheese bomb, mint & truffle emulsion

THE GROUND

Roasted black garlic and wild mushroom tortellini, pink fir espuma, pickled celeriac remoulade, lemon roasted cobnut and girolle butter, dill

THE SEA

Salmon and kombu mi cuit, tartare Beurre Blanc, crispy tomato sponge, saffron aioli, crispy sage, pickled shallot, chive emulsion

THE LAND

Braised pig belly, tomato and mint relish, salt and vinegar scratchings, pickled carrot ketchup, Konro barbecued fillet, bacon jam, crispy pork fat rosti, sweet pea gel, mint jus

THE FOREST

Blackberry mousse, blackberry gel, white chocolate crème pât, freeze dried blackberry, honeycomb, verbena

THE
SPREAD EAGLE

BY



MCLEOD 9

