



EIGHT

at GAZEGILL

by Doug Crampton



A TASTE OF GAZEGILL

WINE FLIGHT - £60.00 PER PERSON

SNACKS

Gazegill Oxford Sandy & Black

Forager Chipolatas | Gazegill Honey | Hogweed

Wye Valley Asparagus & Black Pudding Tartelette

Gin Botanical Cured Coppa

WINE - *English Sparkling Wine*

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Gazegill “Gazpacho”

Raw Milk Ricotta | Home-Cured Chorizo

Parker House Roll | Lemon Thyme and Honey Butter

WINE - Albarino

–

Morecambe Bay Wild Bass

Lobster | Elderflower | Gooseberry

WINE - Pouilly Fuisse

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Gazegill Organic Sirloin

Alliums | Smoked Celeriac | Wild Horseradish | Ox Tongue

WINE - *Cabernet Sauvignon*

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Wild Herb Sorbet

Sheep’s Yoghurt | Foraged Berry Consommé

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Lancashire Strawberry Tart

Lemon Verbena | Raw Milk Ice Cream

WINE - Demi Sec

–

Gazegill Bonbon

–

Cheese

Selection of Crafty Cheese Man British Cheeses | Homemade Preserves | Crackers
(£12.50 supplement)

If you have any questions or any dietary requirements, please don't hesitate to speak to a member of staff who will be happy to help.
Some menu items contain nuts and other allergens and as a result, traces of these could be found in other products served here.