



EIGHT
at GAZEGILL

by Doug Crampton

Brunch Menu

Saturday from 10am

Gazegill Bap £11.95

Our own smoked bacon, pork sausage patty, Doddington Cheddar on a toasted milk bun with spiced date ketchup
+ fried duck egg £2

“Steak & Eggs” £16.50

4oz Organic fillet steak, 2 fried hen’s eggs, shoestring potatoes, fermented red pepper ketchup

Gazegill Homemade Chorizo & Eggs £14

Cavolo nero, Indian spices, coriander, griddled sourdough

‘Mushrooms on Toast’ £12.50

Wild mushrooms, treacle & fennel bread, crispy hen’s egg, garden herb chimichurri
**Vegan option available*

Omelette Arnold Bennet £14

Home-smoked haddock, Summerfields, griddled sourdough

Yorkshire Rhubarb & Custard Pancakes £12.50

Poached rhubarb & meadowsweet cream

Organic Cultured Yoghurt £9

Gazegill homemade granola, seasonal fruits, local honey
**Vegan option available*

Aged Beef Fat Hash Browns £4.50

Spiced date ketchup

Griddled Sourdough £8.50

Organic poached eggs, brown butter hollandaise, shoestring potatoes

Toasted Sourdough £4.95

Cultured butter & home-made preserve

Extra items:

- 2 x rashers home-cured smoked bacon £3.50
- 2 x Gazegill sausages £3
- Organic halloumi £3.50
- Our own black pudding £2.50
- Wild mushrooms £3