



EIGHT

at GAZEGILL

by Doug Crampton



4 Course Lunch Menu

£39.95pp

Fermented Potato Flatbread | Lancashire Whey Butter

&

Organic Forager Chipolatas
Hogweed | Elderflower Honey

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To Start

Gazegill Ox Tongue Schnitzel
Jersey Royal | BBQ Asparagus | Wild Horseradish

Cured Mackerel
Gazegill Apple | Gooseberry | Elderflower

Gazegill "Gazpacho"
Garden Tomatoes | Raw Milk Ricotta
Just Picked Leaves

For Mains

BBQ Glazed Gazegill Lamb Shoulder
Garden Courgette | Foraged Herb Pesto

Cornish Hake
Lobster Butter Sauce | Herb Gnocchi | Lemon Verbena

Ewe's Curd & Mint Agnolotti
Violet Artichoke | Nettle | Pea

For Desserts

Hogweed Spiced Date Cake
Whey Toffee Sauce | Emma's Dairy Raw Milk Ice Cream

Raspberry and Lemon Verbena Bavaois
Emma's Dairy Raw Milk Ice Cream | English Raspberry