



# EIGHT

at GAZEGILL

by Doug Crampton



Parker House Roll | Lemon Thyme Butter

Organic Forager's Chipolatas

Gazegill Honey | Hogweed

## ***To Start, Choose From:***

Aged Beef Tartare

Gazegill Hen's Yolk | Nasturtium | Smoked Tongue Fritters

Cured Monkfish

Elderflower | Cucumber | Fennel | Garden Herbs

Gazegill "Gazpacho"

Isle of Wight Tomatoes | Raw Milk Ricotta | Just Picked Leaves

## ***For Mains, Choose From:***

Bolton By Bowland Vension

Alliums | Smoked Celeriac | Wild Horseradish

Kelp-Cured Pollock

Morecambe Bay Shrimp | Sea Fennel | Smoked Butter Sauce

BBQ Hen of the Woods

Alliums | Smoked Celeriac | Summer Truffle

## ***To Finish:***

Wood Baked Basque Cheesecake

Sweet Cicely Sorbet | Orange

Lancashire Strawberry Tart

Lemon Verbena | Raw Milk Ice Cream

If you have any questions or any other 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. As a result, traces of these could be found in other products served here.