



# EIGHT

at GAZEGILL

by Doug Crampton

Fermented Potato Flatbread | Raw Cultured Butter

Organic Forager's Chipolatas

Gazegill Honey | Hogweed

**To Start, Choose From:**

Gazegill Wood Pigeon

Mushroom Ketchup | Sprouts | Hazelnut Pine

Cured Mackerel

Yorkshire Rhubarb | Radish | Lovage

BBQ Organic Carrot

Gazegill Raw Milk Ricotta | Carrot Top Pesto | Candied Sunflower Seeds

**For Mains, Choose From:**

Otter Valley Organic Duck

Carrot | Blood Orange | Duck 'Bun'

Kelp Cured Pollock

Lobster Butter Sauce | Braised Leek | Pickled Mussels

BBQ Hen of the Woods

Cep Parpadelle | Mushroom Broth | Winter Herb Pesto

Wood Roasted Gazegill Beef Fillet

Celeriac | Truffled Potato Puree | Hen of the Woods | Marrow Jus

**£12.50 Supplement**

**To Finish:**

Hogweed Spiced Date Cake

Whey Toffee Sauce | Emma's Raw Milk Soft Serve Ice Cream

Yorkshire Forced Rhubarb & Custard

Stem Ginger Cookie | Emma's Dairy Raw Milk Ice Cream | Hibiscus

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.