



EIGHT

at GAZEGILL

by Doug Crampton



Sample - Friday 4 Course Dinner Menu

Lancashire Cheese Roll | Preserved Cep Butter

Organic Forager's Chipolatas
Gazegill Honey | Hogweed

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To Start, Choose From:

Aged Beef Tartare
Gazegill Hen's Yolk | Nasturtium | Smoked Tongue Fritters

Cured Monkfish
Elderflower | Cucumber | Fennel | Garden Herbs

Cep Mushroom Broth
Hen Of The Woods | Dale End Cheddar | Autumn Truffle

For Mains, Choose From:

BBQ Local Venison Loin
Gazegill Plum Haw-sin | Beetroot | Sloe | Pine

Morecambe Bay Bass
Smoked Celeriac | Chicken Butter Sauce | Garden Parsley

Ewe's Curd Agnolotti
Nettle | Violet Artichoke | Garden Courgette

To Finish:

Gazegill Apple 'Mille-Feuille'
Meadowsweet | Buckwheat | Caramelised Raw Milk Ice Cream

Custard Tart
Foraged Berry Consommé | Gazegill Plum

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.