



4 Course Lunch Menu
£39.95pp

Fermented Potato Flatbread | Lancashire Whey Butter

Organic Forager Chipolatas
Hogweed | Elderflower Honey

-

To Start

Gazegill Wood Pigeon
BBQ Corn | Elderberry Ketchup | Brambles

Cured Mackerel
Gooseberry | Elderflower | Gazegill Apple

“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 Bavarois
Emma's Dairy Raw Milk Ice Cream | English Raspberry