



EIGHT

at GAZEGILL

by Doug Crampton



A TASTE OF GAZEGILL - SAMPLE MENU

WINE FLIGHT - £60.00 PER PERSON

SNACKS

Gazegill Oxford Sandy & Black

Forager Chipolatas | Gazegill Honey | Hogweed

BBQ English Corn | Black Pudding | Pickled Girolle Tartelette

Gin Botanical Cured Coppa

WINE - Pinot Noir

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Cep Mushroom Broth

Hen Of The Woods | Dale End Cheddar | Autumn Truffle

Cheese Roll | Preserved Cep Butter

WINE - Pouilly-Fuissé

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Morecambe Bay Wild Bass

Smoked Celeriac | Garden Parsley | Chicken Butter Sauce

WINE - Old Vine Chenin Blanc

—

Otter Valley Organic Duck

Gazegill Plum Haw-sin | Beetroot | Sloe | Pine

WINE - Châteauneuf-du-Pape

—

Garden Cucumber Sorbet

Sheep's Yoghurt | Foraged Berry Consommé

—

Gazegill Apple 'Mille-Feuille'

Meadowsweet | Buckwheat | Caramelised Raw Milk Ice Cream

WINE - Casa Santos Lima

—

Gazegill Bonbon

—

Cheese

Selection of Crafty Cheese Man British Cheeses | Homemade Preserves | Crackers (£12.50 supplement)

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