EIGHT
at GAZEGILL
by Doug Crampton

Sample - 4 Course Lunch Menu
£39.95pp

Fermented Potato Flatbread | Lancashire Whey Butter

Organic Forager Chipolatas
Hogweed | Our Honey

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To Start

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

Cured Mackerel
Kohlrabi | Gazegill Plum

Organic Crown Prince Squash Velouté
Smoked Almond | Raw Milk Ricotta | Wood Roast Pumpkin

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Optional Intermediate
Cured Wild Halibut
Gazegill Apple | Wild Horseradish | Garden Fennel
£12.50

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For Mains

BBQ Glazed Gazegill Lamb Shoulder
Garden Courgette | Foraged Herb Pesto
Cotes du Rhone (organic) Domaine Lafond 175ml £10.75

Cornish Hake
Morecambe Bay Shellfish Cassoulet | Smoked Cod Roe | Fennel
Chablis, Domaine du Colombier 175ml £14.45

Smoked BBQ Celeriac
Kale Pesto | Black Garlic Gnocchi | Cavolo Nero
Old Vine Chenin Blanc, Simonsig Langbult Steen 175ml £14.40

For Dessert

Hogweed Spiced Date Cake
Whey Toffee Sauce | Emma's Dairy Raw Milk Ice Cream

Fig Leaf Custard Tart
Preserved Green Fig | Pear Sorbet

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Cheese
Selection of Crafty Cheese Man British Cheeses | Homemade Preserves | Crackers
3/5/7 cheese options available from £9

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.