

All Day Menu

Served from 12pm



EIGHT

at GAZEGILL

by Doug Crampton



Snacks

Fermented Potato Flatbread Lancashire Whey Butter	£5.50
Gazegill Forager Chipolatas Elderflower Honey Hogweed	£6.95
Puffed Pork Skin Gazegill Apple Butter Mushroom Salt	£5.50
BBQ English Pea and Blackcurrant Tartelette	£7
Emma's Dairy Whipped Raw Milk Ricotta Foraged Herb Pesto BBQ Flatbread	£8.50
'A Taste of Gazegill Pork' Cured Chorizo Forager Chipolatas Black Pudding Pork Puffs	£18.50

Small Plates

Braised Gazegill Lamb Shoulder Garden Courgette Foraged Herb Pesto	£15	Gazegill "Gazpacho" Garden Tomatoes Raw Milk Ricotta Just Picked Leaves	£12
Aged Beef Tartare Gazegill Hen's Yolk Nasturtium Smoked Tongue Fritters	£15	Cured Monkfish Elderflower Cucumber Fennel Garden Herbs	£15
Morecambe Bay Wild Mussels Smoked Bacon Cream Sea Fennel Sourdough	£14.50	Otter Valley Duck Faggots Jersey Royal New Season Peas & Beans	£14

Larger Plates

Gazegill Organic 10oz Sirloin Dripping Chips Wood Roast Onion Wild Garlic Chimmichurri	£42	Sandy Old Black Pork Tomahawk Apple Miso Macerated Rhubarb <i>perfect to share between two</i>	£42
Gazegill Veal & Bone Marrow Burger Milk Bun Smoked Chilli & Crab Apple Jelly Dale End Cheddar Dripping Chips	£19.95	Day Boat Fish Lobster Butter Sauce Isle of Wight Tomatoes Herb Gnocchi Lemon Verbena	£ POA
BBQ Short Rib of Beef Spent Coffee Carrot Fermented Red Pepper Ketchup	£25	Ewe's Curd & Mint Agnolotti Violet Artichoke Nettle Pea	£18.50

Sides

Just Picked Gazegill Garden Leaves Our Honey & Mustard Vingrette	£5.50	BBQ Gem Lettuce Pink Pepper Gazegill Coppa	£6.50
Dripping Chips Caramelised Onion Salt	£5.50	Aged Beef Fat Hash Brown Smoked Sour Cream Fermented Jalapeño	£6.50

If you have any allergies 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. As a result, traces of these could be found in other products served here.