Sample All Day Menu



EIGHT
at GAZEGILL
by Doug Crampton

Served from 12pm

Snacks

Fermented Potato Flatbread | Lancashire Whey Butter £5.50

Gazegill Forager Chipolatas | Our Honey | Hogweed £6.95

Puffed Pork Skin | Gazegill Apple Butter | Mushroom Salt £5.50

Lancashire Cheese | Confit Onion & Apple Tartlette £7

Emma's Dairy Whipped Raw Milk Ricotta £8.50
Foraged Herb Pesto | BBQ Flatbread

'A Taste of Gazegill Pork' £18.50
Cured | Chorizo | Forager Chipolatas | Black Pudding | Pork Puffs

Small Plates

Braised Gazegill Lamb Shoulder £15
Garden Courgette | Foraged Herb Pesto

Aged Beef Tartare £15
Gazegill Hen's Yolk | Nasturtium
Smoked Tongue Fritters

Confit Scottish Sea Trout £15.50
Gazegill Apple | Wild Horseradish | Beetroot

BBQ Hen of the Woods £14
Lancashire Cheese | Cep
Foraged Mushroom Broth

Gazegill Veal Schnitzel £16
Barley | Winter Chanterelles | Cobnut
Preserved Wild Garlic

Larger Plates

Gazegill Organic 10oz Sirloin £42
Dripping Chips | Wood Roast Onion
Truffle and Marrow Jus

Gazegill Veal & Bone Marrow Burger £19.95
Milk Bun | Smoked Chilli & Crab Apple Jelly
Dale End Cheddar | Dripping Chips

Smoked BBQ Celeriac £18
Kale Pesto | Black Garlic Gnocchi | Cavolo Nero

Sandy Old Black Pork Tomahawk £42
Raw Milk Ricotta | Gazegill Chorizo
Pork Fat Chimichurri
perfect to share between two

Kelp Cured Cod Loin £29
Morecambe Bay Shellfish Cassoulet
Smoked Cod Roe | Fennel

Bolton By Bowland Venison Loin £32
Gazegill Plum Haw-sin | Beetroot | Pine
Sloe Gin

Sides

Just Picked Gazegill Garden Leaves £5.50
Our Honey & Mustard Vinaigrette

Dripping Chips £5.95
Caramelised Onion Salt

Wood Roast Organic Carrots £6.50
Smoked Sour Cream | Dukkah

"Patatas Bravas" £6.50
Wood Roast Homegrown Potatoes
Garden Tomatoes | Black Garlic Mayonnaise

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.