

All Day Menu

Served from 12pm



EIGHT

at GAZEGILL

by Doug Crampton



Snacks

Fermented Potato Flatbread | Raw Milk Butter £5.50

Gazegill Forager Chipolatas | Dandelion Honey | Hogweed £6.95

Puffed Pork Skin | Gazegill Apple Butter | Mushroom Salt £5

Wood Roast Asparagus & Black Pea Tartelette £7

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

'A Taste of Gazegill Pork' £16.50
Cured | Chorizo | Forager Chipolatas | Black Pudding | Pork Puffs

Small Plates

Braised Gazegill Lamb Shoulder £14
Garden Courgette | Foraged Herb Pesto

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

Morecambe Bay Wild Mussels £13.50
Smoked Bacon Cream | Sea Fennel
Sourdough

"Gazegill Gazpacho" £12
Isle of Wight Tomatoes | Raw Milk Ricotta
Just Picked Leaves

Cured Monkfish £15
Elderflower | Cucumber | Fennel
Garden Herbs

Otter Valley Duck Faggots £14
Jersey Royal | New Season Peas & Beans

Larger Plates

Gazegill Organic 10oz Sirloin £38
Dripping Chips | Wood Roast Onion
Wild Garlic Chimmichurri

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

BBQ Short Rib of Beef £25
Spent Coffee | Carrot | Fermented red pepper
Ketchup

Sandy Old Black Pork Tomahawk £42
Apple Miso | Macerated Rhubarb

Day Boat Fish £
Lobster Butter Sauce | Isle of Wight tomatoes
Herb gnocchi | Lemon verbena

Ewe's Curd & Mint Agnolotti £18.50
BBQ Wye Valley Asparagus | Nettle | Pea

Sides

Just Picked Gazegill Garden Leaves £5
Our Honey & Mustard Vingrette

BBQ Gem Lettuce £6.50
Pink Pepper | Gazegill Coppa

Dripping Chips £5.50
Caramelised Onion Salt

Aged Beef Fat Hash Brown £6
Smoked Sour Cream | Fermented Jalapeno

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.