



£25
4 COURSE SET MENU



GUEST MENU

DOUG CRAMPTON - EIGHT
AT GAZEGILL



EIGHT
at GAZEGILL
by Doug Crampton

Fermented Potato Flatbread
Raw Cultured Butter

Organic Forager Chipolatas
*Our Honey | Hogweed | Teifi Organic
Halloumi (v)*

Wye Valley Asparagus Tart
Black Pea Hummus | Garden Fennel

Morecambe Bay Wild Bass Crudo
*Preserved Yorkshire Rhubarb | Radish |
Garden Lovage*

Isle Of Wight Tomatoes (v)
*Preserved Yorkshire Rhubarb | Radish |
Garden Lovage*

Slow Braised Gazegill Lamb Shoulder
*Wild Garlic | Celeriac | Smoked Onion |
Barley*

BBQ Celeriac (v)
Wild Garlic | Barley | smoked onion

Hogweed Spiced Date Cake
*Apple Butter | Whey Toffee Sauce | Cultured
Cream*



BYOB - Bring your own wine bottle
£5 corkage per bottle
(wine glasses provided)

WINE & DRINKS

WHITE WINE

	125ml	175ml	Bottle
Sauvignon Blanc, CYT Central Valley, Chile Stylish Chilean Sauvignon showing zippy acidity, lots of fresh fruit flavours and an appealing floral character	£2.50	£3.50	£13.50
Bella Modella Pinot Grigio	£2.75	£3.75	£14.25

ROSÉ WINE

Bella Modella Pinot Grigio Rose	£2.75	£3.75	£14.25
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RED WINE

Cabernet Sauvignon, Le Sanglier de la Montagne Rich and fruity with hints of spice	£2.75	£3.75	£14.75
CYT Merlot Packed with smooth cherry and raspberry flavours	£2.95	£4.25	£15.95

SPARKLING

Prosecco Casa Defra	—	—	£14.50
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BAR DRINKS

Bottled Beer 330ml	£3.50
Cider 330ml	£3.25
Pepsi Max / Coke 330ml	£1.50
San Pellegrino (Orange/Lemon) 330ml	£1.50
Still / Sparkling Mineral water	£1.20