

# hazel

## Galentines Menu

### Starter

Cream of cauliflower velouté, rarebit, herb oil

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Hazel Crossbill Gin & lime cured Scottish salmon, beetroot, creme fraiche, dill oil

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Chicken and tarragon rilette, liver parfait, celeriac and apple salad, toasted brioche

### Main Course

Grilled 8oz sirloin steak, mushroom and tomato, fries, creamy pepper sauce

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Roasted cauliflower and tempura tender stem, coriander & coconut raita, pickled cucumber

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Seared Shetland salmon with French style peas, Keta caviar, beurre blanc

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Roasted breast of chicken, confit potatoes and romesco, carrots, tarragon sauce

### Dessert

Baked Alaska for two with Hazel Crossbill Gin and rhubarb, orange compote, honeycomb

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### Afters

Cherry pate de fruits

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### Cocktails

All £10.50

#### **Brandy for my Valentine**

Brandy, fig, chocolate, vanilla

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#### **Devil's Margarita**

Tequila, chilli, orange, lime, red wine float

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#### **Strawberry Dream**

Pisco, strawberry, mint, lemon

**£45 per person**

Please let your server know of any dietary requirements, allergen information is available on request. Although we strive to take every precaution, unfortunately we cannot guarantee the total absence of trace allergens in our dishes.

Please note that a discretionary service charge of 10% will be added to your total bill.

**V:** Vegetarian **VG:** Vegan **VGA:** Adaptable to be vegan