

hazel

For the Table

House made bread, whipped maple butter <i>(vga)</i>	5.50
Smoked almonds <i>(vg)</i>	6.00
West Lothian haggis scotch egg, Arran mustard	6.00
Nocellara olives <i>(vg)</i>	4.50
WEST stout rarebit, mature cheddar, truffle <i>(v)</i>	7.00
Harissa chickpea hummus, herb oil, toasted focaccia <i>(vg)</i>	5.50

Small Plates

Cream of cauliflower velouté, mature cheddar, rarebit, herb oil <i>(v)</i>	8.50
Heritage beetroot, goats' cheese, pistachios, apple, frisée <i>(vga)</i>	8.50
Braised Scottish beef & haggis pie, peppercorn cream sauce	10.50
Seared Scottish scallops, shellfish ravioli, caviar, chive sauce	14.50
Hazel Crossbill Gin & lime cured Scottish salmon, beetroot, crème fraiche, dill oil	12.50
Dill & pickled ginger crab, radish, avocado, avruga caviar	11.00
Chicken & tarragon rilette, liver parfait, celeriac & apple salad, toasted brioche	9.00

Sharing & Small Plates

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Add
green peppercorn
sauce, bearnaise
sauce, red wine,
bone marrow gravy
+3.00

Large Plates

Ricotta dumplings, green vegetables, hazelnuts, sage, mature cheddar (v) **16.00**

Roasted fillet of North Atlantic cod, braised & pickled kohlrabi, scallions, boneless chicken wings, chicken jus **23.00**

Featherblade of beef, gratin potato, chive buttered vegetables, roasted shallots, thyme jus **24.00**

Grilled cauliflower & tempura tender stem, coriander, coconut raita, pickled cucumber (vga) **16.00**

Roast chicken & wild mushroom pie, mashed potato, chive buttered carrots, broccoli, tarragon sauce **19.00**

Seared Shetland salmon, spiced crab, French style peas, beurre blanc **19.50**

Seared breast of duck, confit leg tortelloni, king oyster mushroom, cauliflower, red wine jus **28.00**

Korean BBQ charred spring cabbage, Asian pickles, sesame mayo, spiced tomato sauce (vg) **16.00**

From the Grill

10oz Dry aged ribeye steak **35.00**

8oz Dry aged sirloin steak **33.00**

Lemon, garlic & thyme marinated chicken supreme, red wine jus **19.00**

All grills are served with fries, watercress, mushrooms, grilled tomatoes

Grilled beef burger, brioche bun, lettuce, tomato, burger relish, fries **18.00**
Add cheddar or streaky bacon +2.00

Side Plates

Fries (vg) **4.00**

Truffle & parmesan fries **6.00**

Chive buttered vegetables (vga) **4.00**

Potato gratin **4.50**

Three cheese macaroni **6.00**

Caesar salad, crispy anchovies **6.00**

Rocket, cherry tomato & parmesan **4.50**

Mains & Side Plates

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Dessert Wines & Port

Errázuriz Late Harvest Sauvignon Blanc, Casablanca Valley	9.00
Floralis Moscatel Oro Catalunya, Torres	12.00
Quinta de la Rosa 10yr Tawny Port	7.00
Grahams LBV Port	5.00

Digestifs

Hazel Espresso Martini Ketel One Vodka, coffee, vanilla, hazelnut	12.00
Negroni Crossbill Green Gin, Campari, sweet vermouth	11.00
Nogroni	7.00
Haru Altos Plata Tequila, wasabi, pickled ginger, white grapefruit	12.50

Desserts

Vanilla cheesecake, tropical fruit salsa, crisp meringue, mango sorbet	8.00
Chocolate & cherry mousse, traditional ice cream, pistachios	8.50
Floral apple & rhubarb tart, cremeux, roasted vanilla pod ice cream	8.00
Golden hazelnut, praline, chocolate mousse, hazelnut ice cream	9.50
Three cheeses <i>Please ask your server for today's cheese selection</i>	14.00
Apple, fruit chutney, quince, grapes, oatcakes	

Hot Drinks

Assorted Teas	3.00	Flat White	3.50
Americano	3.20	Espresso	2.50
Cappuccino	3.50	Double Espresso	3.20
Latte	3.50	Hot Chocolate	3.50

*Alternative Milk Choices (included in price) Oat, Soya, Coconut
Syrup Shots: (+90p) Caramel, Hazelnut & Vanilla*

Hot Drinks, Desserts & Digestifs