

hazel

For the Table

Today's bread selection	6.00
<i>Whipped tomato butter, whipped maple butter (V, Vga)</i>	
Gordal olives	5.00
Roasted pepper hummus	6.00
<i>Grilled pitta bread (Vg)</i>	
Mixed nuts (V)	4.50

Small Plates

Soup of the day	7.00
<i>Grilled house bread, whipped herb butter (Vg)</i>	
Crispy fried soft shell crab	13.00
<i>Soft shell crab, southern spiced crumb, pickled julienne salad, cashew nuts, sesame seeds, pickled chilli, coriander, ginger soy chilli dressing</i>	
Lobster mac spring roll	11.00
<i>Lobster & crayfish thermidor, spring onion, spiced buffalo dipping sauce</i>	
Compressed Watermelon & Feta	10.00
<i>Cubed watermelon, feta, basil, micro mint, shallot rings, olive oil (V, Vga)</i>	
Redcurrant braised ox cheek	12.00
<i>Glazed shallot, baked potato purée</i>	
Grilled asparagus	11.00
<i>Orange & tomato salsa, poached egg, truffle oil, grated Manchego, toasted hazelnuts (V, Vga)</i>	
Roasted figs & serrano ham	12.50
<i>Whipped Picos blue cheese, candied walnuts, honey balsamic dressing</i>	

Sharing & Small Plates

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Add
Green peppercorn
sauce, Red wine jus,
Bourbon maple jus,
Picos blue cheese,
chimichurri
+3.00

Large Plates

Marinated lamb rump **28.00**
*Goan style potato & dhal curry, spinach leaves,
lime, coriander*

Pork tenderloin **23.00**
*Serrano ham, green beans Provençale,
calvados & apple jus, rosemary potato croquette*

Tempura hake **24.00**
*Pont neuf potatoes, pea & mint ketchup,
grilled lemon, tartar roquette salad*

Sautéed corn-fed chicken **22.00**
*Smoked pancetta, caramelised silverskin onions,
tomato concassé, tarragon citrus cream, diced
polenta*

Parisian style herb gnocchi **20.00**
*Pea pesto, sautéed asparagus & leaves,
edamame beans, candied pecans,
cheese crumb, mint oil (V)*

Pan seared salmon **26.00**
*Maple Bourbon 'Old Fashioned' glaze,
carrot & courgette ribbons, fondant potato,
smoked orange beurre blanc*

Grilled king oyster mushroom **22.00**
*Confit vine tomato & onion, wild mushroom
oat purée, grilled spring greens,
mushroom haggis parcel (Vg)*

Grill

*All steaks are served with fries, mushroom,
baked vine cherry tomatoes*

10oz Ribeye **36.00**

8oz Rump **28.00**

Chateaubriand for two **75.00**
Select two sides & two sauces

7oz Hazel House burger **18.00**
sourdough bun, house relish, fries

Plant-based burger **17.00**
*Sourdough bun, house relish, sliced avocado,
fries (Vg)*

*Add cheese, bacon, blue cheese, or red onion
chutney for £1.50 each*

Sides

Mac & cheese (V) **5.50**
four cheese crust

Grilled baby leeks (V) **7.00**
*Romesco sauce, shaved Manchego,
cracked hazelnuts*

Truffle & parmesan fries (V) **6.50**

Fries (V) **5.50**

Caesar side salad **5.50**

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 20yr Tawny Port	9.00
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
Blueberry Cheesecake Vodka, Licor 43, blueberry puree, lemon & vanilla foam	12.50

Desserts

Apple choux bun <i>Granny Smith apple compote, pistachio & white chocolate cream, golden chocolate leaf (V)</i>	10.00
Buffalo pecan pie <i>Bourbon honey ice cream, candied pecan praline (V)</i>	10.00
Tropical pavlova <i>meringue, coconut cream, mango, pineapple & passionfruit salsa, mango sorbet, toasted coconut (V)</i>	10.00
Cherry Roly-Poly <i>Amarena black cherries, white chocolate glaze, cherry gel, crystallized chocolate crumb (V)</i>	10.00
Vanilla pod cheesecake <i>Minted raspberry glaze, mint syrup</i>	12.00
Cheese board <i>Selection of four daily cheeses, quince jelly, Arran oaties, grapes & house chutney (V)</i>	13.00
Selection of ice creams & sorbets <i>3 Scoops, Crispy meringue shards (Vga)</i>	7.00

Please ask
your server
for today's
selections

Hot Drinks

Assorted Teas	3.20	Flat White	3.80
Americano	3.50	Espresso	2.80
Cappuccino	3.80	Double Espresso	3.50
Latte	3.80	Hot Chocolate	3.80

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

Hot Drinks, Desserts & Digestifs