

# hazel

## For the table

Harissa chickpea hummus, herb oil,  
toasted focaccia (vg) **5.50**

Marinated olives (vg) **4.50**

House roasted and salted nuts (vg) **6.00**

## Small Plates & Lighter Bites

Chef's soup of the day, charred artisan  
bread, salted butter (v) **7.00**

Ham hock & pea terrine, house chutney,  
sourdough crispbread, watercress **9.00**

Caprese salad, tomato, mozzarella,  
pesto, rocket (v) **8.50**

Grilled sourdough, smashed avocado,  
smoked salmon, and poached eggs **9.00**

## Sides

Fries **4.00**

Truffle & parmesan fries **6.00**

Chive buttered vegetables **4.00**

Rocket, parmesan, cherry tomato salad **4.50**

## Larger Plates

Smoked haddock and salmon fish pie **18.00**

Sorrentino style potato gnocchi,  
mozzarella, pesto (v) **16.00**

Grilled beef burger, brioche bun, lettuce,  
tomato, burger relish, fries **18.00**

Roasted chicken breast, creamed cabbage,  
asparagus, and tarragon sauce **19.00**

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

Caesar salad, cos lettuce, rocket, focaccia  
croutons, egg, anchovies, parmesan **14.00**  
*Add Pan fried chicken or Gin cured  
Scottish salmon +3.00*

Charred 8oz sirloin steak, pepper sauce,  
mushroom, tomato, and fries **35.00**

## Desserts

Sticky toffee pudding, vanilla pod ice cream,  
and toffee sauce **8.00**

Mature cheddar, sweet grapes,  
chutney, oatcakes, and quince **9.00**

Selection of Ice Cream or Sorbet  
*Please ask your server for today's options 6.00*

12- 4pm Monday to Friday. 1pm-4pm Saturday & Sunday

Lunch Menu