

hazel

For the Table

House made bread, whipped maple butter <i>(vga)</i>	5.50
House roasted and salted nuts <i>(vg)</i>	6.00
Marinated 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

Chef's soup of the day, charred artisan bread, salted butter <i>(v)</i>	7.00
Whipped goats' cheese mousse, marinated tomato & beetroot, frisée <i>(vga)</i>	8.50
Braised Scottish beef & haggis pie, peppercorn cream sauce	10.50
Lemon & garlic king prawns, cucumber & red onion salsa, romesco	11.50
Smoked Scottish salmon, crème fraîche, pickled fennel, cucumber, Peter's Yard crispbread	11.50
Dill & pickled ginger crab, radish, avocado, avruga caviar	11.00
Ham hock & pea terrine, house chutney, sourdough crispbread, watercress	9.00

Sharing & Small Plates

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

Large Plates

Spaghetti with kale pesto, garden peas, sun-dried tomatoes, crispy garlic crumbs, Pecorino (vga) **16.00**

Roasted fillet of North Atlantic cod, butter bean & cherry tomato ragu, mussels **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 & mushroom pie, mashed potato, buttered vegetables, red wine jus **19.00**

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

Slow cooked pork belly, creamed spring cabbage, Stornoway black pudding, crispy pork scratchings, cider sauce **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	8.50
Almond polenta cake, citrus, coconut yoghurt, lemon sorbet, macerated berries (vg)	8.50
Sticky toffee pudding, vanilla pod ice cream, toffee sauce	8.00
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