

# hazel

## For the Table

Today's bread selection <i>Oils, balsamic, whipped butter (v, vga)</i>	6.00
Gordal olives	5.00
Roasted pepper hummus <i>Grilled crusty bread (vg)</i>	6.00
Mixed nuts (v)	4.50

## Small Plates

Soup of the day <i>Grilled house bread, whipped herb butter (v, vga)</i>	7.00
Crispy fried soft shell crab <i>Soft shell crab, southern spiced crumb, chilli lime slaw, sweet sesame dressing</i>	13.00
Smoked duck breast <i>Charred gem lettuce, aioli, crispy crouton, shaved parmesan, boquerón's</i>	10.00
Old fashioned cured salmon <i>Dill, fennel, orange compote, honey bourbon granite, grilled house rye bread</i>	12.00
Liquorice baked beetroots <i>Whipped vegan feta, beet gel, pickled apple, pomegranate kernels (v, vga)</i>	8.50
Crayfish thermidor croquettes <i>Lobster aioli, spring onion, golden endive salad, citrus oil</i>	9.00
Heritage tomato & olive salad <i>Micro pea tendrils, balsamic shallot rings, Gordal olives, smoked picante gel (vg)</i>	9.00
Chorizo scotch egg <i>Free range egg, pork, chorizo, panko breadcrumbs, tomato &amp; apple compote, apple blossom oil</i>	12.50

## Sharing & Small Plates

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Add  
Green peppercorn  
sauce, Mojo Verde,  
Bourbon honey gravy,  
Red wine jus  
+3.00

## Large Plates

Pan seared corn fed chicken **19.00**  
*Truffle mash, seasonal mushroom  
fricassee, crispy kale*

Loin of venison **30.00**  
*Dijon black pepper herb crust, rosti potato,  
sautéed spinach, tomato jus*

Cauliflower shawarma **18.00**  
*Spiced cauliflower purée, coconut yogurt,  
coriander oil, mint & pomegranate cous  
cous salad, crispy cauli leaves (v, vga)*

Squash hand rolled gnocchi **18.00**  
*Butternut squash purée, sautéed cavolo nero,  
greens, toasted pine nuts, shaved parmesan (v)*

Pan seared tiger prawns **26.00**  
*Pickled chilli blushed tomato butter, crispy lemon  
ginger noodles, warm vegetable salad*

Beef cheek pappardelle **25.00**  
*Pulled beef cheek, asparagus, edamame beans,  
fresh pappardelle, herb scented jus, pecorino*

Tempura monkfish **25.00**  
*Warm pea & mint ketchup, pont neuf potatoes,  
caper, cornichon rocket salad, grilled lemon*

## Grill Section

10oz Rib eye **35.00**

8oz Rump cap steak **25.00**

8oz Fillet **39.00**

Chateaubriand for two **65.00**  
*Select two sides & two sauces*

## Burgers

7oz House burger **18.00**  
*Toasted brioche bun, house burger relish, maple  
streaky bacon, apple wood cheddar, stealth fries*

Moving mountain burger **17.00**  
*Relish, avocado, tomato, lettuce brioche bun,  
stealth fries (v, vga)*

## Sides

Stealth fries (v) **5.00**

Parmesan fries **6.00**

Four cheese mac (v) **5.00**

Greens sautéed shallot  
butter emulation (v, vga) **5.00**

Truffle smoked cheddar mash (v) **6.00**

Caesar side salad **5.00**

## 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	12.00
Ketel One Vodka, coffee, vanilla, hazelnut	
Negroni	11.00
Crossbill Green Gin, Campari, sweet vermouth	
Nogroni	7.00
Poached Pair	12.50
Reposado tequila, pear liqueur, poached pear syrup, Peychaud's	

## Sweets

Chocolate crémeux	12.00
<i>Pistachio brownie, ruby chocolate macaron, raspberries, raspberry sorbet</i>	
Coffee crème brûlée	8.00
<i>Mascarpone, biscotti, chai ice cream</i>	
Hazel choux bun	9.00
<i>Chocolate ganache, hazelnut praline, dark chocolate disk, pear compote, clotted cream ice cream</i>	
Mille feuille	9.00
<i>Miso caramel, puff pastry, caramelised banana compote, banana ice cream, caramel whip</i>	
Sticky figgy pudding	9.00
<i>Vanilla ice cream, butterscotch, fig leaves</i>	
Scottish cheese board	12.00
<i>Selection of Scottish cheeses, whisky apple chutney, Arran oaties</i>	
Passion fruit posset	9.00
<i>Honeycomb, vanilla crumble</i>	

## 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