

Hazéls

Hazéls is a music-led wine-bar and restaurant. Our menu is designed for sharing & inspired by classical French cookery.

Manzanilla Olives 7

Gilda, Anchovy, Gordal Olive, Pickled Guindilla Peppers 3.5pp

Focaccia, Cultured Butter, Olive Oil 3.5pp

Cornish Sardines, Sofrito, Toast, Confit Garlic Jam 7.5pp

Barbajuans, Goats Cheese, Spinach, Mint, Smoked Grape Dressing 15

Comté Panisse, Onion Lyonnaise, Parmesan 9

Stracciatella, Pickled Beetroot, Blackberry, Pangrattato, Sage & Walnut Pesto 16

Whipped Smoked Cod's Roe, Hashbrown, Dill 14

Hand Dived Orkney Scallop, Café de Paris Butter 16pp

Smoked Ham Hock & Parmesan Croquettes, Parsley & Chive Oil 13

Spiced Lamb Ragu Hummus, Mint, Crispy Chickpeas 14

Cornish Crab Bun, Kewpie Mayonnaise & Guindilla 18

Moules Au Poivre, Sage Gnocchi, Pumpkin Purée, Parmesan 19

Cornish Cod, Jerusalem Artichoke, Confit Cabbage, Pot Roast Figs 37

Slow Roast Pork Belly, Pomme Purée, Sage, Pickled Apple & Toasted Walnuts 39

Whole Cornish Seabream stuffed with Ratatouille, Sage & Walnut Pesto 57

Lamb Shoulder, Celeriac Purée, Pancetta, Chestnuts, Pickled Mushrooms 62

650g Grilled Dexter Sirloin on the Bone, Red Wine Sauce 89

Crispy Potatoes, Tarragon Aioli 8

Caramelised Carrot, Rosemary Salt 7

Red Cabbage, Green Chilli, Fennel Slaw 7

Courgette, Mint, Crème Fraiche, Pistachio & Almond Pesto 7

Please inform us of any allergies you may have. All our food is prepared freshly in our kitchen so we cannot guarantee items will be entirely free of trace allergens. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.