

Hazéls

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

Nocellara Olives 6

Cayenne & Rosemary Spiced Nuts 6

Focaccia, Cultured Butter, Olive Oil 3.5pp

Provençal Ratatouille, Désirée Potato Crisps 10

Comté Panisse, Onion Lyonnaise 9

Smoked Ham Hock & Parmesan Croquettes, Parsley & Chive Sauce 12

Hand Dived Orkney Scallop, Malt Vinegar Butter, Bacon & Garlic Crumb 15pp

Aged Lamb Ragu Hummus, Mint & Pine Nuts 13

Whipped Smoked Cod's Roe, Pommes Anna, Smoked Paprika 14

Stracciatella, Pickled Beetroot, Blackberries & Sage Pesto 15

Osso Bucco Arancini, Aged Parmesan & Braising Liquor 9pp

Grilled Pollock Belly, Charlotte Potatoes & Champagne Sauce 15

Roast Barnsley Chop, Sauce Paloise 31

Slow Cooked Pork Cheeks, Butter Beans, Chorizo & Lemon Thyme 24

200g Basque Country Beef Fillet, Parsnip Purée & Thyme Jus 45

Braised Beef Feather Blade, Truffled Celeriac Purée & Roscoff Onion 28

Grilled Dedham Vale Chateaubriand, Triple Cooked Chips, Steamed Green Beans & Toasted Almond Butter, Sauce Béarnaise 100

Baked Cornish Day Boat Pollock, Jerusalem Artichoke Purée & Caper Butter 32

Pomme Purée 7

Triple Cooked Chips 7

Steamed Green Beans & Toasted Almond Butter 7

Red Cabbage, Red Chilli & Peanut Slaw 7

Steamed Broccoli, Hollandaise Sauce 7