

Hazéls

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

Glass of Champagne 14

Kiwi Gimlet 12

Doom Juice Rosé 10.5

Nocellara Olives 6

Cayenne, Rosemary & Honey Spiced Nuts 5

Focaccia, Cultured Butter, Olive Oil 3pp

Essus Salami, Serrano Ham & Cornichons 14

Roast Delica Squash, Butternut Purée, Crème Fraîche, Pine Nuts 10

Spiced Green Courgette Caponata, Ratté Crisps 9

Comté Panisse, Onion Lyonnaise 9

Smoked Ham Hock & Parmesan Croquettes, Sauce Gribiche 12

Spiced Chickpea Hummus, Aged Lamb Ragu, Mint 13

Whipped Smoked Cod's Roe, Fried Padron Peppers 13

Isle of Skye Diver Caught Scallop, Sauce Choron, Smoked Avruga Caviar 13pp

Stracciatella, Pickled Beetroot, Blackberries & Sage Pesto 14

Ossobuco Aranchini, Aged Parmesan & Braising Liquor 8pp

Slow Cooked Pork Cheeks, Red Wine, Creamed Sweetcorn & Chicken of the Woods
Mushrooms 19

Roast Barnsley Chop, Sauce Paloise 28

Pan Roasted Cornish Hake, Sauce Nantais, Trout Roe, Green Courgette 29

Cornish Mackerel, Pomme Anna, Moules Marinière & Ndjua 28

Grilled Onglet Steak, Roscoff Onion, Celeriac Purée, Wild Mushrooms & Beef Fat Gravy 29

Ex-Dairy Sirloin, Triple Cooked Chips, Béarnaise & Caesar Salad 54

Pomme Purée 7

Triple Cooked Chips 7

Steamed Green Beans & Toasted Almond Butter 7

White Cabbage, Green Chilli, Fennel & Peanut Slaw 7

Caesar Salad, Garlic Bread Crumb & Parmesan 6

Lemon Custard Tart 10

Dark Chocolate Cake, Crème Fraîche, Raspberries 10

Buttermilk Pudding, Poached Plums & Amaretti 8

Warm Fourme d'Ambert, Maple Syrup, Toasted Sourdough 10
(add a glass of Cidre Breton £5 supplement)