

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

Rhubarb Negroni 12

Aperol Spritz 12

Nocellara Olives 6

Mignonette Pepper Almonds 5

Focaccia, Cultured Butter, Olive Oil

Essus Salami, Serrano Ham & Cornichons 14

Smoked Cod & Sardine Scotch Egg, Curry Sauce 6 pp

Stracciatella, Yellow Peach, Pistacchio Pesto, Tomato 10

Whipped Smoked Cod's Roe, Carosello Cucumbers, Crouté 9

Comté Panisse, Onion Lyonnaise 9

Spiced Chickpea Hummus, Aged Mutton Ragu, Mint 13

Cracked Pink Fir Potatoes, Moules Marinière, Nduja 14

Roast Scottish Scallop, Sauce Choron, Smoked Avruga Caviar 13 pp

Roast Barnsley Chop, Sauce Paloise 26

450g Aged Dairy Cow Sirloin, Wild Mushroom, Green Peppercorn Sauce 50

Baked Fillet of Hake, Sauce Nantaise, Borlotti Beans, Cucumber 26

Ratte Potato Purée 7

Triple Cooked Chips 7

Iberiko Tomatoes, Herbs, Olive Oil 9

Bistro Salad 6

White Cabbage, Green Chilli, Fennel & Peanut Slaw 6

Lemon Custard Tart 10

Dark Chocolate Cake, Crème Fraîche, Strawberries 10

Buttermilk Pudding, Cherries, Basil, Almonds 8

Warm Fourme d'Ambert, Maple Syrup, Walnut Bread 10

(add a glass of Cidre Breton £5 supplement)