

# Hazéls

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

Nocellara Olives 6

Gilda, Anchovy, Nocellara Olive, Pickled Guindilla Peppers 2.5

Focaccia, Cultured Butter, Olive Oil 3.5pp

Barbajuans stuffed with Chestnut Mushroom, Roquefort & Sage, Butternut Squash Pureé 14

Comté Panisse, Onion Lyonnaise 9

Butter Roasted Red Cabbage, Braeburn Apple, Mustard Cream Cheese 12

Whipped Smoked Cod's Roe, Cucumber Relish & Désirée Potato Crisps 11

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

Hand Dived Orkney Scallop, Confit Garlic Grenobloise 15pp

Spiced Lamb Ragu Hummus, Mint & Crispy Chickpeas 13

Cervelle de canut, Soft Herbs, Heritage Beetroot, Blackberry & Walnuts 12

Osso Bucco Arancini, Aged Parmesan & Braising Liquor 10pp

Cornish Moules Marinière, Soft Herbs, Pink Fir Potatoes 16

Pork Jowl, Pomme Purée, Sauce Charcutière 32

Basque Country Beef Fillet, Sauce Bordelaise 47

Grilled Dedham Vale Chateaubriand, Triple Cooked Chips, Béarnaise Sauce, Red Wine Sauce 100

Confit Duck Leg, Potato & Celeriac Dauphinois, Caper Sauce 30

Torched Mackerel, Celeriac Purée, Red Wine Pickled Pear 26

Pomme Purée 7

Pink Fir Potatoes & Brown Butter Hollandaise 7.5

Steamed Green Beans & Brown Garlic Butter 7

Red Cabbage, Green Chilli & Fennel Slaw 7

Steamed Broccoli, Hollandaise Sauce 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.