

HUSH CLASSIC COCKTAILS

Vesper Martini Bulldog Gin, Fair Vodka, Lillet Blanc 12.5

Boris The Wolf Sauvelle Vodka, Honey, Apple Juice, Fresh Passion Fruit, Raspberries 13.5

Chilli Martini Russian Standard Vodka, Coconut Syrup, Fresh Chilli, Apple Juice 13.5

Hush Champagne Cocktail Russian Standard Vodka, Violet Liqueur, Taittinger Brut 13.5

FOR THE TABLE

Table Bread with Maple Butter 3.5 / Nocellara Del Belice Olives 3 / Blistered Padron Peppers, Rock Salt, Olive Oil 4.5

STARTERS

Tuna Tartare <i>ponzu and avocado</i>	13.5
Lobster Salad <i>horseradish potato, chives, crispy pancetta</i>	17
Grilled Asparagus <i>burford brown egg, truffle butter</i>	12
Summer Garden Salad <i>crumbled feta</i>	9
Burrata <i>shaved asparagus, mint, peas & lemon</i>	12.5

SHARING STARTERS

One to Two per person

Grilled Goat's Cheese <i>baby figs, toasted almonds</i>	9.5
Korean Spiced Chicken <i>katsu sauce</i>	12
Iberico Ham <i>celeriac remoulade, caper berries</i>	13.5
Salmon and Tuna Tartare <i>chilli, ponzu, avocado melba toast</i>	18
Quails Eggs with Mustard Cress	6

HUSH CLASSIC STARTERS

Celebrating 15 years of Hush Favourites

Dressed Dorset Crab <i>avocado and melba toast</i>	17
Rare Tuna Salad <i>soy and ginger dressing</i>	15.5
Spinach and Avocado Salad <i>pine nuts and roquefort</i>	9.5
Carpaccio of Beef <i>horseradish mayonnaise</i>	15
Caramelised Onion Tart <i>colston bassett stilton</i>	8.5

MAIN COURSES

Roasted Tuna <i>pistachio crust, aubergine caviar, fennel salad</i>	22.5
Fragrant Sweet Potato Mash <i>seasonal wild mushrooms, salsify & kale</i>	14.5
Chermoulah Spiced Chicken <i>black garlic hummus and chicken cigar</i>	17.5
Steak Tartare <i>hand cut chips, sourdough toast & green salad</i>	22.5

<p><i>Fillet of Sea Trout</i> <i>braised lentils, smoked bacon,</i> <i>sautéed girolles</i> 19.5</p>
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PASTA & RISOTTO

Half Lobster Taglierini <i>tomato, chilli and garlic</i>	23
Ravioli of Spinach and Burrata <i>candied tomatoes, borage pesto</i>	15
Pan Fried Pumpkin Gnocchi <i>summer squash, walnuts and mascarpone</i>	14.5

GRILLS

Lamb Cutlets <i>smashed peas & mint sauce</i>	24
Whole Dover Sole <i>on or off the bone</i>	36
10oz Scotch Ribeye <i>sauce choron and hand cut chips</i>	27.5

HUSH CLASSIC MAINS

Celebrating 15 years of Hush Favourites

The Hush Hamburger <i>with caramelised onions & club sauce</i>	15.5
Fillet of Cod <i>spinach, saffron & clam sauce</i>	24.5
Smoked Haddock & Cod Fishcake <i>parsley sauce</i>	17

<p><i>Truffle Cheese Burger</i> <i>truffled brie, rocket, madeira jus &</i> <i>apple chutney</i> 19.5</p>

SIDES

Hand Cut Chips	5	Aspen Fries <i>parmesan and truffle oil</i>	6	Creamed Spinach <i>hollandaise and nutmeg</i>	5
Parmesan Courgettes <i>herb mayonnaise</i>	6	Cornish New Potatoes <i>pea pesto</i>	4	Baby Kale Salad <i>pecorino, walnuts</i>	5
Sautéed Green Beans, Lemon Oil	4.5				

Please inform us about any dietary requirements or allergies and we will be happy to assist you