

ICED TEAS 6

made with our own Specialty Blended Loose Leaf Teas

Blackberry Mojito a zingy Black India Tea Blend with Blackberries, Lime Juice, Cinnamon Syrup

Orange Blossom Japanese Green Sencha and White China Tea Blend with Orange and Lemon Juice

Spiced Grapefruit Spiced Black India Tea Blend with Grapefruit Juice and Vanilla Syrup

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 & avocado</i>	13.5
Lobster Salad <i>horseradish potato, chives, crispy pancetta</i>	17
Sautéed Scallops <i>cauliflower puree, hazelnut crumble</i>	13
Spiced Parsnip Soup <i>cinnamon muffin</i>	6
Wild Mushroom and Chicken Soup <i>tarragon cream</i>	7

SHARING STARTERS

One to Two per person

Wild Mushroom Arancini <i>truffle mayo</i>	8
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
Sticky Baby Back Ribs <i>peanuts & spring onions</i>	11

HUSH CLASSIC STARTERS

Celebrating 15 years of Hush Favourites

Dressed Dorset Crab <i>avocado & melba toast</i>	17
Rare Tuna Salad <i>soy & ginger dressing</i>	15.5
Spinach and Avocado Salad <i>pine nuts & roquefort</i>	9.5
Carpaccio of Beef <i>horseradish mayonnaise</i>	15
Plancha Tiger Prawns <i>chilli dressing & burnt lime</i>	12

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
Steak Tartare <i>pommes frites</i>	19
Duck Confit Shepherd's Pie <i>toasted brioche crust</i>	19

Spicy Kerala Chicken Curry
coconut rice & crushed peanuts
17.50

PASTA & RISOTTO

Half Lobster Taglierini <i>tomato, chilli & garlic</i>	23
Tiger Prawn Risotto <i>curry sauce, crispy shallots</i>	22
Pan Fried Pumpkin Gnocchi <i>autumn squash, walnuts & 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 & 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
Chermoulah Spiced Chicken <i>black garlic hummus & chicken cigar</i>	17.5

Truffle Cheese Burger
truffled brie, rocket, madeira jus &
apple chutney
19.5

SIDES

Creamed Sprouts <i>garlic & bacon</i>	4	Aspen Fries <i>parmesan & truffle oil</i>	6	Creamed Spinach <i>hollandaise & 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
Hand Cut Chips	5	Cauliflower Cheese	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