

EST. 1999 Hush

presents Truffle Hunting

A celebration of Autumnal Italy, in partnership with Amaro Montenegro

TRUFFLE SPECIALS

Scrambled Eggs <i>toasted brioche</i>	18
Cacio e Pepe Pasta <i>pecorino, black pepper, made at the table</i>	28
Porcini Mushrooms <i>parmesan polenta</i>	25

All served with shaved Italian Autumn Black Truffles



THE PERFECT ACCOMPANIMENT



Truffle Montenegrini <i>truffle infused Montenegro amaro, Colonel Fox and Select bitter aperitif</i>	II
M & Tonic <i>the classic Montenegro serve, Montenegro amaro, Franklin & Sons Tonic and roasted rosemary</i>	II
Monte Manhattan <i>Amaro Montenegro, 30/40 Calvados, Cherry Liqueur, Apple Juice</i>	II

Olives fried in breadcrumbs, 'Milanese' 5 | Pao De Queijo Hot Breadsticks, *tomato tapenade* 7 | Blistered Padron Peppers 6 | Radishes, *cashew butter* 6

SMALL PLATES

Iberico Ham & Cep Croquettes	12
Whipped Cod Brandade <i>sautéed girolle mushrooms</i>	13
Tuscan White Bean Soup <i>autumn truffles, aged parmesan</i>	8
Asparagus, fried duck egg, <i>black truffle</i>	14
Artichokes Milanese, <i>lemon aioli</i>	11
Burrata, <i>almonds, honey, thyme</i>	14

Watermelon & Feta Salad, <i>red onion, raspberry balsamic</i>	10
Rare Tuna Salad, <i>soy & ginger dressing</i>	16
Lizzy's Kale Salad, <i>spiced pecans, apple</i>	9

Tuna Tartare, <i>ponzu & avocado</i>	15
Salmon & Tuna Tartare	18
Dorset Crab & Lobster Salad, <i>avocado</i>	18
Halibut Ceviche, <i>mango, passion fruit dressing</i>	16
Carpaccio of Beef, <i>horseradish mayonnaise</i>	16
Montanera Iberico Ham De Bellota	15
Steak Tartare, <i>classic or chipotle</i>	15

Sticky Honey Glazed Quail <i>soy, chopped spring onions</i>	12
Sautéed Scallops, <i>cauliflower purée, hazelnut crumble</i>	15
Sticky Baby Back Ribs, <i>peanuts & spring onions</i>	12
Spiced Chicken, <i>katsu sauce</i>	13
Plancha Tiger Prawns, <i>chilli dressing & burnt lime</i>	14
Panfried Octopus, <i>spiced cauliflower, ginger, yoghurt</i>	14

PASTA & RISOTTO

Lobster Taglierini, <i>tomato, chilli & garlic</i>	29
Tiger Prawn Risotto, <i>curry sauce, crispy shallots</i>	22
Piemontese Ravioli, <i>parmesan and Iberico ham sauce</i>	18
Cacio e Pepe pasta, <i>'hedgehog' mushrooms, pecorino, black pepper</i>	21

MAINS

The Hush Hamburger, <i>classic or with truffled brie</i>	16/20
Fillet Of Cod, <i>spinach, saffron & clam sauce</i>	24
Wild Boar Shepherd's Pie	19
Chermoulah Spiced Chicken, <i>black garlic hummus, chicken cigar</i>	18
Roasted Tuna, <i>pistachio crust, aubergine caviar, fennel salad</i>	24
Fragrant Sweet Potato Mash, <i>wild mushrooms, salsify & kale</i>	15
Crispy Hampshire Pork Belly <i>Mayfair cassoulet, buttered kale</i>	19
Spicy Kerala Chicken Curry, <i>coconut rice & crushed peanuts</i>	21
Monkfish, <i>grilled chorizo, white beans, olive oil and lemon</i>	26
Welsh Lamb Rack herb crust, <i>creamed Jerusalem artichokes</i>	28
Cipollini onions	

GRILLS

Veal Chop, <i>wild mushrooms, sage butter</i>	34
Whole Dover Sole, <i>on or off the bone</i>	39
Grilled Lobster, <i>garlic butter, fried zucchini</i>	42
Fillet Steak, <i>rosti, spinach, morels, madeira jus</i>	34

SIDES

Aspen Fries, <i>parmesan & truffle oil</i>	8	Parmesan Courgettes, <i>herb mayonnaise</i>	6	Hand Cut Chips	5
Creamed Spinach Hollandaise, <i>nutmeg</i>	6	Sautéed Green Beans <i>with Lemon Oil</i>	6	Sweet Potato Mash	5
Baby Kale Salad, <i>pecorino & walnuts</i>	6	Creamed Brussel Sprouts <i>brioche crust</i>	5	Rocket & Parmesan Salad	6
Honey Roasted Root Vegetables	5	Tuscan White Beans, <i>olive oil, lemon</i>	6	Garlic Roasted Broccoli, <i>marcona almonds</i>	6
		Sourdough Bread, <i>whipped maple butter</i>	4		

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

All prices include VAT. An optional service charge of 13.5% will be added to your bill

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