

EST. 1999 Hush

presents FAIRYTALE OF NEW YORK

Bringing a festive slice of the Big Apple to Mayfair, in partnership with The Pogues Irish Whiskey



NEW YORK SPECIALS

Copper Pot Mac N Cheese <i>green salad</i>	13
Lobster 'Delmonico's' <i>butter, cream, cognac, melba toast</i>	38
New York Cheesecake <i>winter berry coulis</i>	7

THE PERFECT ACCOMPANIMENT

All featuring The Pogues Irish Whiskey

Queen Of New York Whiskey, Sweet Vermouth, Fresh Orange Juice, Benedictine	11
No place for the Old Our Whiskey Old Fashioned	11
Galway Bay 'proper Irish coffee' Whiskey, Fresh Coffee, Double Cream	11
Rivers of Gold Whiskey, Lemon Juice, Sugar, Yellow Chartreuse	11
Manhattan Mulled Wine <i>spiked with The Pogues Irish Whiskey</i>	11

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 <i>fried duck egg, 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, 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 <i>toasted brioche crust</i>	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, lemon</i>	26
Welsh Lamb Rack <i>herb crust, creamed Jerusalem artichokes, Cipollini onions</i>	28

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 <i>Hollandaise 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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