

EST. 1999 Hush

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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