



EST. 1999  
**Hush**

£35/£40pp

**STARTERS**

**Tuscan Fried Chicken** *rosemary, chive aioli*

**Croque Monsieur Arancini** *prosciutto, truffle dust, aioli*

**Padron Peppers** *vg*

**MAINS**

**Steak Cheeseburger**

*6oz steak patty, mature West Country Cheddar or Roquefort with rosemary sea salt fries*

**Beyond 'Cheese'** *vg*

*Beyond burger, Rubies in the Rubble mustard mayo, Violife mild cheddar with rosemary sea salt fries*

**Spicy Sausage Rigatoni** *spicy sausage ragu*

**Hispi Cabbage Caesar** *v avocado, toasted pecans and focaccia croutons*

**Flat Iron Chicken** *rocket, rosemary sea salt fries, chimichurri*

**DESSERTS**

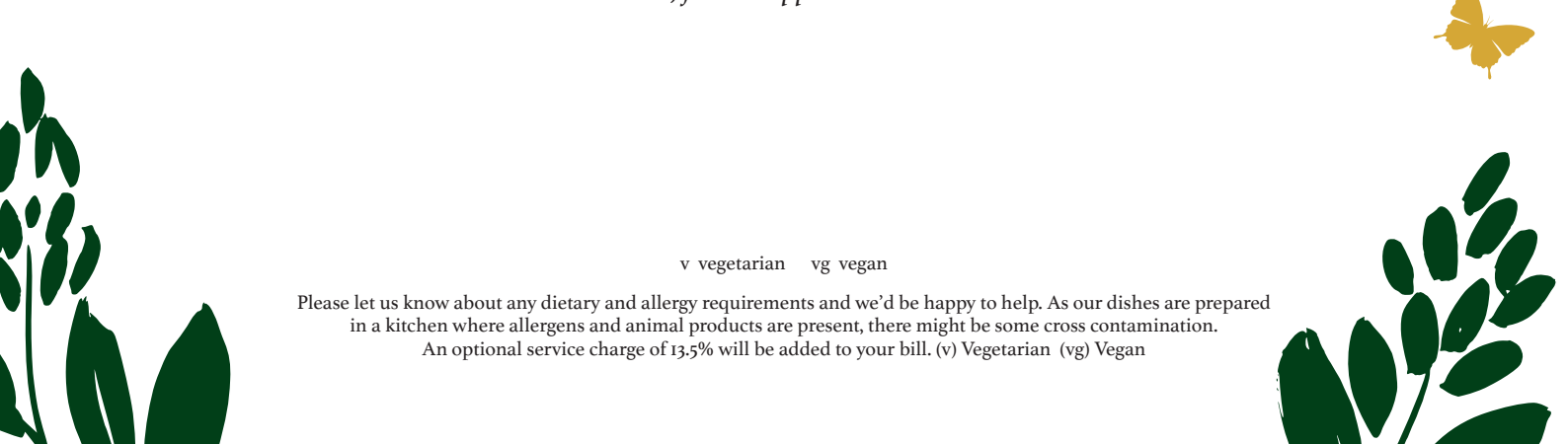
**Banofé Pie** *v*

**Chocolate Chilli Sorbet** *v*

*Hackney Gelato dark chocolate sorbet, olive oil,  
salt, fresh chopped red chilli*

v vegetarian vg vegan

Please let us know about any dietary and allergy requirements and we'd be happy to help. As our dishes are prepared in a kitchen where allergens and animal products are present, there might be some cross contamination.  
An optional service charge of 13.5% will be added to your bill. (v) Vegetarian (vg) Vegan





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£50pp

**STARTERS**

**Tomato & Black Olive Burrata** *v heritage tomatoes, Kalamata olive, red pesto*

**Warm Crispy Duck Salad** *smacked cucumbers, radishes, coriander*

**Salt & Pepper Squid** *lime, chilli, spring onion, sriracha aioli*

**Padron Peppers** *vg*

**MAINS**

**Flat Iron Chicken** *rocket, chimichurri*

**Roasted Salmon** *grilled hispi cabbage, saffron mayonnaise*

**Giant Truffle & Pecorino Ravioli** *v wild mushrooms, hazelnuts, fried sage, shaved black truffle*

**Flat Iron Steak** *8oz pea shoots*

**Sides to share** *roast rosemary new potatoes, tender stem broccoli*

**DESSERTS**

**Tiramisù** *v*

**The Lemon Sorbet** *vg*

**Mars Bar Cheesecake** *v*

**Seasonal Cheese Platter** £10pp

*v* vegetarian *vg* vegan

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£70pp

**STARTERS**

**Grilled Goat's Cheese** *v wild mushrooms, truffle*

**Beef Fillet Carpaccio** *rocket, parmesan*

**Grilled Tiger Prawns** *brown butter, preserved lemon, confit garlic, grilled Sally Clarke focaccia*

**Tuna Tartare** *ponzu & avocado*

**MAINS**

**Pan-fried Seabass** *roasted cherry tomatoes, kalamata olives, capers*

**Rib Eye Steak 8oz** *red wine jus*

**Wild Mushroom Risotto** *v shaved black truffle*

**Roasted Baby Chicken** *seasonal mixed roots*

**Sides to share** *roasted rosemary new potatoes, tender stem broccoli, rocket & parmesan salad*

**DESSERTS**

**Tiramisù** *v*

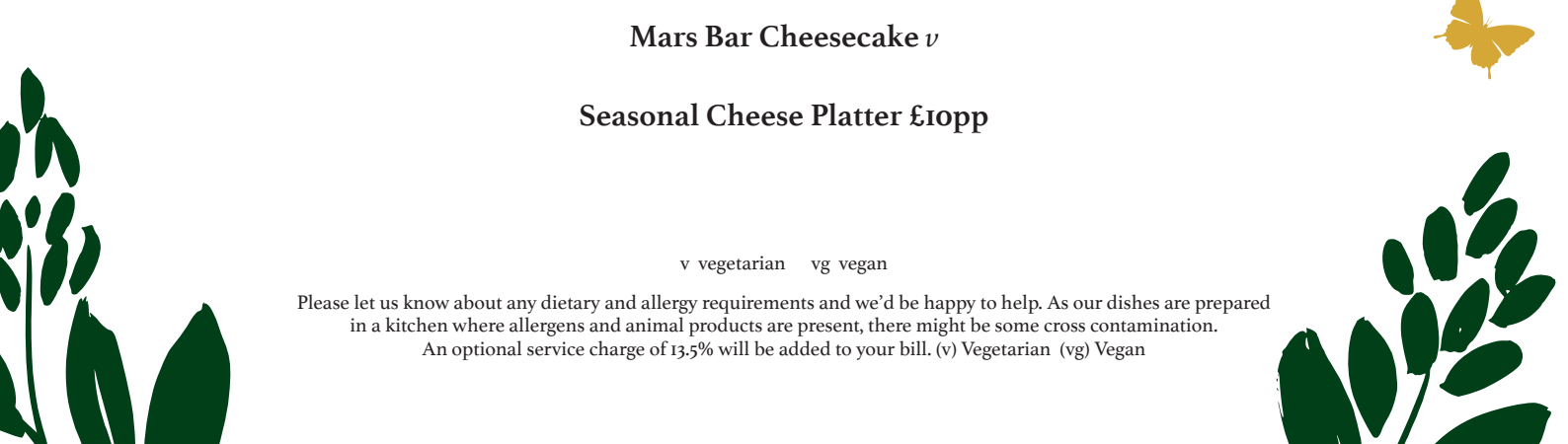
**The Lemon Sorbet** *vg*

**Mars Bar Cheesecake** *v*

**Seasonal Cheese Platter** £10pp

*v* vegetarian   *vg* vegan

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## CANAPES

4 canapes + 2 'bowls' £28.50pp

5 canapes £20.00pp

## MEAT & SEAFOOD

Mini Cheeseburger

Tuscan Fried Chicken

Tuna Tartare & Guacamole

Smoked Salmon Carpaccio Crouton

Croque Monsieur Arancini

Prawn Cocktail 'Shot'

## VEGETARIAN

Deep Fried Mozzarella Balls v olive pate

Mini Secret Garden Burger *vg*

Crispy Panko Avocado *vg*

## BOWL FOOD

Giant Truffle & Pecorino Ravioli v *wild mushrooms, hazelnuts, fried sage, shaved black truffle*

Battered Cod *garden peas, tartare sauce*

Warm Crispy Duck Salad *smacked cucumbers, radishes, coriander*

Venetian Curry Risotto *vg*

## DRINKS PACKAGES

**Gold £25pp** (all drinks listed are pp)

*1 glass of prosecco*

*½ bottle of house wine pp or 2 beers*

*1 still or sparkling water*

**Platinum £50pp** (all drinks listed are pp)

*1 glass of champagne on arrival*

*½ bottle of selected wine*

*1 still or sparkling water*

*1 cocktail or double spirit and mixer*

v vegetarian    vg vegan

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## HUSH CLASSIC COCKTAILS

### WOODFORD OLD FASHIONED 11.5

*Woodford Reserve, demerara sugar, bitters*

### NEGRONI SBAGLIATO 13

*Select Aperitivo, Martini Rosso, prosecco*

### VENETIAN SPRITZ 13

*Select Aperitivo, Prosecco, Fever-Tree Soda*

### GARDEN SPRITZ 12

*Bombay Sapphire, Fever-Tree Sicilian Lemonade, cucumber, prosecco*

### PORNSTAR ROYALE 13

*42 Below vodka and passion fruit martini, vanilla syrup with a Chambord Kir Royale shooter*

### CRÈME BRÛLÉE ESPRESSO MARTINI 11.5

*Grey Goose vodka, Fair coffee liqueur, fresh espresso, fleur de sel, crème brûlée syrup*

### PRESSÉ ULTIMATE TOM COLLINS 12

*Bombay Citron Pressé gin, lemon juice, sugar syrup, Fever-Tree Soda*

## ZERO PROOF 9

### PARISIAN SUNSET

*Lyre's Italian Spritz, Morello cherry, orange juice, Fever-Tree Italian Blood Orange Soda*

### WILDFLOWER SPRITZ

*Lyre's aperitif, passion fruit, Fever Tree Elderflower Tonic*

### TROPICAL STORM

*Passion fruit, lime, Fever-Tree Ginger Ale*

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#### Tonics:

*Fever-Tree: Indian, Refreshingly Light, Cucumber, Elderflower, Mediterranean*

#### Sodas:

*Fever-Tree: Soda Water, Lemonade, Ginger Ale 3.5*

## CHAMPAGNE

	125ml	Bottle		Bottle
Piper Heidsieck	14.5	90	Ruinart Blanc de Blancs	175
Piper Heidsieck Rosé	15.5	95	Ruinart Rose	190
Ca' Di Alte Prosecco Extra Dry Veneto, Italy	10	50	Beau Joie Brut	215
Taittinger Brut / Bollinger		125	Beau Joie Rose	275

## ROSÉ

	Glass	Bottle		Glass	Bottle
Luberon Rosé Famille Perrin, France 2023	10	38	Cotes du Provence Rosé, Chateau du Rouet Provence, France	13.5	52
Primitivo Rosato A Mano Puglia Italy 2023	11	40	Côtes de Provence Rosé Miraval France		70

## WINES BY THE GLASS AND BOTTLE

### White Wine

	Glass	Bottle
Vermentino, Les Vignes De L'eglise Languedoc, France 2022	9	30
Picpoul De Pinet, Garenne Languedoc, France 2022	10	38
Pinot Grigio, Alpha Zeta, Verona, Italy 2021	11	42
Sauvignon Blanc Tourraine Joel Delaunay, France 2022	12.5	48
Rioja Blanco Lzadi Larrosa, Spain 2022	13.5	52
Riesling Calcaires Jaunes, Muré, Alsace 2019		68
Mâcon-Villages, Domaine Les Chenevières, France 2019		70
Vermentino Valupta Organic, Terre Siciliane, Italy 2020		76
Chablis Fevre, Burgundy, France 2019		96
Pouilly Fuisse Bouchard Pere & Fils, France 2018		98
Sauvignon Blanc Russiz Superiore, Felluga 2020		120
Châteauneuf-du-Pape Domaine de Beurenard, France 2020		155

Wines subject to availability and Vintage changes

### Red Wine

	Glass	Bottle
Merlot Grenache, Les Vignes De L'eglise Languedoc, France 2021	9	30
Montepulciano D'abruzzo, Il Faggio Italy 2021	10	38
Malbec Clasico, Kaiken, Mendoza, Argentina 2019	11	42
Vinha Grande Douro Tinto, Portugal 2020	12.5	48
Organic Chianti Poggiotondo, Italy 2021	13.5	52
Valpolicella Allegrini Veneto Italy 2022		62
Pinot Noir Mas La Chevaliere Languedoc France 2022		64
Syrah Valupta Organic, Terre Siciliane, Italy 2020		78
Merlot Bordeaux Ronan by Cliney, France 2014		98
Vino Nobile di Montepulciano DOCG, Poggio Salvi, Tuscany, Italy 2015		110
Brunello di Montalcino DOCG Poggio Conte, Tuscany Italy 2016		160
Châteauneuf-du-Pape Le Parvis, Ferraton, France 2019		155

## BEER & CIDER

### Draught Beer

Stella Unfiltered Lager, Belgium 5%	half pint	4.25	pint	7.50
Camden Pale Ale, London 4%	half pint	4	pint	7.50

### Bottled Beer & Cider

Camden Hells Lager, London 330ml 4.6%	5.5
Hoegaarden Wit, Belgium 330ml 4.9%	5.75
Brew Dog Nanny State, Scotland 330ml .5%	5
Corona Zero, Mexico 330ml 0%	4.75
Kopparberg Strawberry + Lime Cider, Sweden 500ml 4%	7.5

## VINTAGE LEMONADES

CLASSIC FRENCH LEMONADE	4.75
BLUEBERRY + PROVENÇAL LAVENDER	4.75
PINK GRAPEFRUIT + MADAGASCAN VANILLA	4.75
PEACH + GINGER	4.75

## PRESSED JUICES & SOFTS

BERRY BOOST Strawberry, apple, lemon, mint	5.5
SWEET CITRUS Orange, lemon, tangerine, grapefruit, turmeric, cayenne	5.5
CLEAN CARROT Carrot, orange, apple, ginger	5.5
PURE APPLE · PURE ORANGE 100% Cold pressed juice	5
KINGSDOWN WATER STILL · SPARKLING 750ml	5.5
Coca-Cola   Diet Coke. Coca-Cola ZERO SUGAR   Sprite Icon 330ml	4.25