

EST. 1999
Hush

presents

BRIGHT YOUNG THINGS

Harking back to London's decadent 1920's socialites with

BELUGA
NOBLE RUSSIAN VODKA

COCKTAILS - 12

TOODLE FLIP

Beluga Noble, Amaretto, cinnamon, chocolate bitters.
Served Warm. (Contains a whole egg)

HUNKY DORY

Beluga Noble, lychee juice, rose syrup, lychee liqueur.

CAT'S PYJAMAS

Beluga Noble, strawberry liqueur, orange juice, vanilla,
Taittinger Brut Reserve.

DOPPYCOCK

Beluga Noble, Tio Pepe, La Copa sweet vermouth, orange bitters.

Olives fried in breadcrumbs 'Milanese' 5 Pao De Queijo Hot Breadsticks tomato tapenade 7 Blistered Padron Peppers 6 Parmesan Courgettes herb mayonnaise 6

SMALL PLATES

Vodka & Caviar

Malossol Caviar and a shot of Beluga Gold Line vodka 60

Celeriac Arancini pickled red onion, roasted celeriac, truffle mayo 11

Spiced Artichoke Fritters smoked garlic and lemon mayonnaise 12

Crispy Duck Croquettes beetroot cream 13

Moroccan Chicken Cigars red pepper and almond romesco 12

➤ Potted Shrimp toasted sourdough bread 14

Warm Lamb Mechouia Salad pomegranate, Israeli couscous, mint 17

Black Fig and Burrata Salad sesame candy 16

Watermelon & Feta Salad red onion, raspberry balsamic 11

Dorset Crab & Lobster Salad 19

Tuna Tartare ponzu & avocado 16

Carpaccio of Beef horseradish mayonnaise 17

Steak Tartare classic or chipotle 15

Salmon Tartare shallots, chilli, mint, capers, lemon oil and caviar 16

Chicken & Black Trompette Polpette 14

Paprika Brown Butter Gnocchi toasted pecans 10/16

Sautéed Scallops cauliflower purée, hazelnut crumble 16

Plancha Tiger Prawns chilli dressing, burnt lime 14

PASTA & RISOTTO

➤ 'Parmesan Wheel' Champagne & Alba Truffle Risotto 45

Lobster Taglierini tomato, chilli & garlic 29

Grilled Tiger Prawn Venetian Curry Risotto crispy shallots 22

Piemontese Ravioli parmesan & Iberico ham sauce 18

Pumpkin & Chestnut Tortelloni pumpkin puree, chestnuts 18

Cacio e Pepe pecorino, black pepper 19

With white Alba truffle (supplement) +30

MAINS

Roasted Butternut Squash spiced lentils, feta, pine nuts 17

Aubergine "Holstein" aubergine schnitzel, fried egg, shaved truffle 16

Flat Iron Chicken fresh tarragon gremolata, caramelised garlic purée 18

Roasted Tuna pistachio crust, aubergine caviar, fennel salad 24

Fillet Of Cod spinach, saffron, clam sauce 24

The Hush Burger classic or with truffled brie 16/20

Spicy Kerala Chicken Curry coconut rice & crushed peanuts 21

Pot Roast Pheasant creamed sprouts, chestnut stuffing, game jus,
chicken sausages wrapped in turkey bacon 23

Scallop and Pork Belly Surf & Turf creamed polenta, micro leaves 22

Confit Duck Cassoulet brioche crumb 22

Shoulder of Lamb dauphinoise potatoes, root vegetables 24

➤ Fillet Steak Wellington prosciutto, creamed potatoes,
wild mushroom sauce 38

GRILLS

Grilled Seabass avocado crema, pineapple salsa, micro herbs 21

Veal Chop wild mushrooms, sage butter 34

Whole Dover Sole on or off the bone 39

SIDES

Aspen Fries parmesan & truffle oil 8 Sautéed Green Beans with lemon oil 6 Hand Cut Chips 5

Creamed Spinach Hollandaise nutmeg 6 Roasted Roots chilli aioli 5 Sweet Potato Mash 5

Charred Hispi Cabbage romesco sauce 5 Sourdough Bread whipped maple butter 4 Rocket & Parmesan Salad 6

Creamed Sprouts brioche crumb 5

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