

Hush

EST. 1999

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

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

 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

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

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

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
 Grilled Lobster *garlic butter, fried zucchini* 42

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