



किटीकाउ KITYCOW



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Hush are thrilled to present KityCow, a modern Indian-Nepalese inspired restaurant on their first floor of the iconic Mayfair townhouse.

Following their appearance on BBC2's 'My Million Pound Menu', talented chef duo Joe Allen and Aaron Thomas have taken residency at Hush to create showstopping menus that showcase their fine dining background and passion for flavour.

Available for exclusive hire, KityCow offers an elegant and charming setting for your event. The restaurant has a dedicated front of house team and a selection of menus to impress even the most discerning of guests.

The room is tastefully decorated and benefits from plenty of natural daylight through the windows overlooking Hush's infamous courtyard.

Our professional and enthusiastic events team would be delighted to discuss the array of options available to ensure that your event is both successful and memorable.





CANAPÉS

FISH

- Whipped cod's roe, rye, pickled shallots £3
- Beer battered cod cheeks, tartare sauce £4.5
- Salt cod croquettes, wild garlic mayonnaise £4
- Cornish mussel, lovage £4
- Salt and pepper prawn, sauce vierge £4.5
- Torched mackerel, caviar, coconut £4

MEAT

- Quail tikka, salted chilli £4
- Black pudding sausage roll, gooseberry £4
- Ox cheek croustis, burnt apple £3.5
- Buttermilk fried chicken, mushroom ketchup £3.5
- Steak tartar, egg yolk puree £4.5
- Pakku croquette, tomato achar £3
- Braised lamb momo £3.5

VEGETARIAN

- Jersey royal, crème fraîche, soft herbs £3
- Gougere, comte £3
- Crudites, watercress, goat's curd £3
- Tempura tenderstem broccoli, romesco £3
- Grilled cabbage, asparagus, tarragon £3
- Pani puri £2
- Onion pakora, mint £3
- Aloo chop, bay leaf mayonnaise £3

KityCow Favourites

£65

Snacks:

Pani puri (DF)
Nimki cracker, coriander yoghurt
Onion pakora (GF)

First:

Charred Cauliflower, spiced ricotta,
curry sauce (GF) (V)

Second:

Pakku pork chop, fennel bhaji,
hispi cabbage (GF)

Dessert:

Blood orange and yoghurt cake

£75

Snacks (DF)

Pani puri
Nimki cracker coriander yoghurt
Onion pakora (GF)

First:

Grilled lobster, coconut and
malossol caviar (GF) (DF)

Second:

Ribeye vindaloo, oxtail biryani (GF)

Dessert:

Chocolate fondant, cardamom ice cream

£65

Snacks:

Whipped cod's roe, rye, pickled shallots
Ox cheek croustis, burnt apple (DF)
Gougere, comte (V)

First:

Burrata, heritage tomatoes,
salsa verde, focaccia croutons (V)

Second:

Pan roasted chicken breast, pea, broad
bean & morel fricassee, crushed jersey
royals, jus (GF)

Dessert:

Glazed lemon tart, Italian meringue,
crème fraîche

KityCow Classics

£75

Snacks

Beer battered cod cheeks, tartare sauce (DF)
Ox cheek croustis, burnt apple (DF)
Gougere, comte (V)

First:

Cornish crab, Wye Valley asparagus,
egg yolk (GF)

Second:

Aged ribeye of beef, celeriac,
girolles, truffle (GF)

Dessert:

Rhubarb parfait, ginger,
white chocolate

Fresh Mint Tea, Coffee & Petit Fours £4

Dietary requirements can be accommodated on request.

Wine

WHITE WINE

Picpoul de Pinet, Beaugaran, France 2016	39
Grüner Veltliner, Vom Haus, Pfaffl, Austria 2017	43
Pinot Grigio IGT, Giovanni Puitti, Italy 2017	47
Sauvignon Blanc, Yealands, New Zealand 2017	55
Chardonnay, Bogle Winery, USA 2016	59
Albariño D.O Rias Baixas, Mar de Frades, Spain 2016	63
Gavi di Gavi, “La Minaia”, Piemonte, Italy 2016	65
Riesling, “Eroica”, Chateau Ste Michelle, USA 2014	69
Chardonnay, Planeta, Sicily, Italy 2016	71
Sancerre, Domaine Franck Millet, Loire, France 2017	75
Pinot Gris, “Beurrot”, Kooyong, Australia 2016	79
Chenin Blanc, “The FMC”, South Africa 2015	85
Condrieu, “La Petite Côte”, France 2016	89
Pouilly Fume Triptyque, Loire, France 2014	93
Chablis 1er Cru, Louis Michel, France 2015	95
Corton Blanc Grand Cru, Dom Maillard Père et Fils, France 2014	105
Chassagne Mont Blanc 1er Cru, Clos de Monopole, France 2015	110

RED WINE

Primitivo, “Boheme”, Puglia, Italy 2017	39
Carménère, Viña Falernia Chile 2015	43
Côtes du Rhône, Dom Brusset, France 2016	47
Old Vine Zinfandel, Bogle Winery, USA 2015	59
Malbec, “Don David”, El Esteco, Argentina 2016	63
Pinot Noir, Yealands, New Zealand 2016	69
Fleurie “Poncié”, Dm du Vissoux, France 2016	71
Primitivo di Manduria, “Papale Oro”, Italy 2014	75
Nero d’Avola, “Santa Cecilia”, Italy 2014	79
Russian River Pinot Noir, MacMurray Sonoma, USA 2013	83
Rioja Reserva, Sierra Cantabria, Spain 2011	85
Gigondas les Hauts de Montmirail, France 2015	93
Rioja Mirto, Ramón Bilbao, Spain 2012	95
Mercrey 1er Cru Clos de Barraults Rouge, France 2013	99
Brunello di Montalcino, Il Poggiona, Italy 2012	105
Cabernet Sauvignon, “Artemis”, Stag’s Leap, USA 2014	110
Chateauneuf du Pape, Chaupin de la Janasse, France 2013	115

CHAMPAGNE

NON VINTAGE	Bottle
Bollinger Special Cuvée	95
Ruinart Blanc de Blancs	95
Laurent Perrier Rosé	95
Veuve Clicquot Extra Brut Extra Old	105
Grand Siècle, Laurent Perrier	150
Grand Siècle, Laurent Perrier	150
Krug Grande Cuvée	180
VINTAGE	
Bollinger Grande Année 2007	130
Bollinger Grande Année Rosé 2007	140
Taittinger "Comtes" Blanc De Blancs 2006	160
Perrier Jouët Belle Époque 2007	170
Dom Ruinart Blanc de Blancs 2004	180
Pol Roger Cuvée Sir Winston Churchill 2004	180
Dom Pérignon 2009	180
Perrier Jouët Belle Époque Rosé 2006	220
Taittinger "Comtes" Rosé 2006	220
Dom Pérignon Rosé 2003	350
Perrier Jouët Belle Époque Blanc De Blancs 2004	400

ROSÉ WINE

Comte de Provence, La Vidaybanaise, France 2015	50
Chivite las Fincas, Spain 2017 <i>In collaboration with Arzak</i>	55
Cloud Chaser, Cotes de Provence France 2015	60

BOTTLED BEERS / CIDER

Staropramen Premium Lager	(5%) 6.5
Chang Premium Lager	(5%) 6.5
Brewdog Nanny State, Alcohol Free	(0.5%) 6.5
Rekorderling Dry Apple Cider	(5%) 6
Mineral Water (75cl)	5.5

Cocktails

HUSH COCKTAIL CLASSICS

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HUSH CHAMPAGNE COCKTAIL

Vodka, Violet Loqueur, Taittinger Brut

TWINKLE

Vodka, Elderflower Cordial, Taittinger Rosé

MAYFAIR MOJITO

Rum, Fresh Lime, Mint, Taittinger Rosé

CLASSIC PEACH BELLINI

Peach Purée, Peach Liqueur, Prosecco

MARGARITA

Premium Tequila, Triple Sec, Lime Juice

NEGRONI

Gin, Sweet Vermouth, Campari

WE LOVE BUBBLES

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CLASSIC CHAMPAGNE COCKTAIL

Taittinger Brut, Courvoisier VSOP,
Grand Marnier, Angostura Bitters

PURPLE RAIN

Goji Liqueur, Violet Liqueur, Taittinger Brut

VICTORIA'S SECRET

Gin, Maraschino Liqueur, Lemon Juice,
Taittinger Rosé

ELDER BUBBLES

Vodka, Elderflower Cordial, Fresh Cucumber,
Taittinger Brut

BORN GINGER

Fresh Apple, Ginger, Ginger Beer, Taittinger Brut

NON-ALCOHOLIC DRINKS

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VANILLA SKY

Fresh Mint, Ginger, Lime, Vanilla Syrup,
Apple Juice, Ginger Beer

SUGAR KANE

Mixed Berries, Vanilla Sugar, Cranberry Juice

BETTY FORD

Fresh Raspberries, Passion Fruit, Honey,
Apple Juice

VIRGIN COLADA

Pineapple Juice, Coconut Syrup, Lime Juice,
Double Cream

ELDERFLOWER SPRITZ

Elderflower Cordial, Fresh Mint, Soda Water



Access times

Lunch	12.00pm – 4.30pm
Dinner	6.00pm – 12.30am

Table arrangements Music

You are welcome to bring your own flower arrangements, alternatively we would be happy to arrange floral centrepieces for you based on your requirements.

Background music

Further information

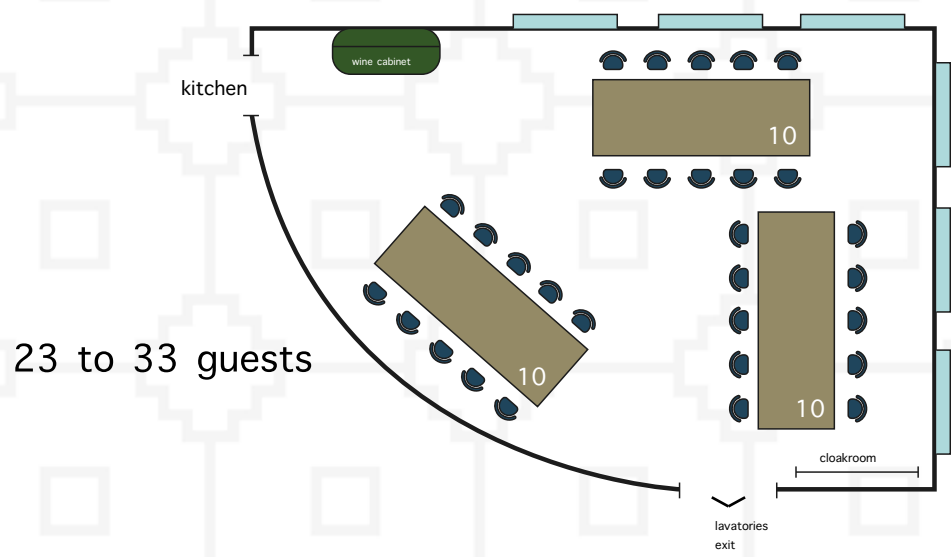
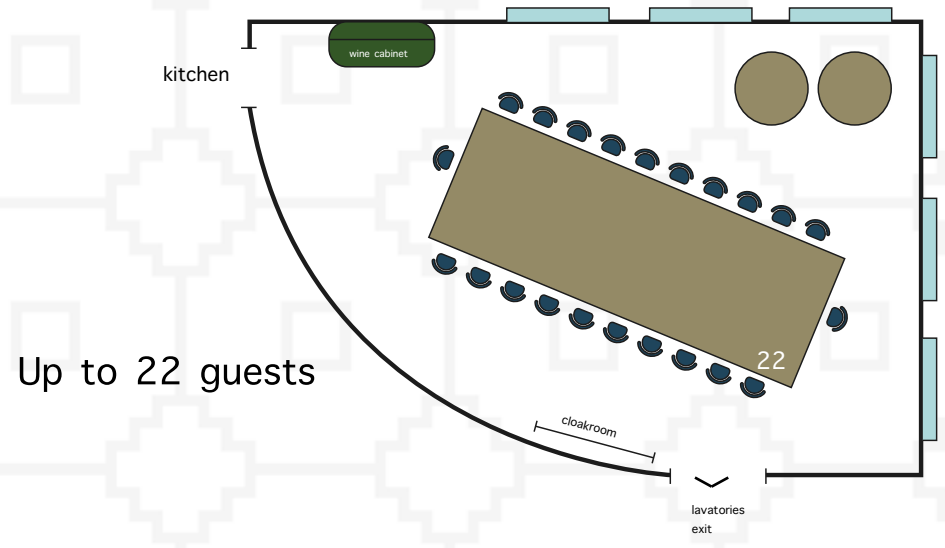
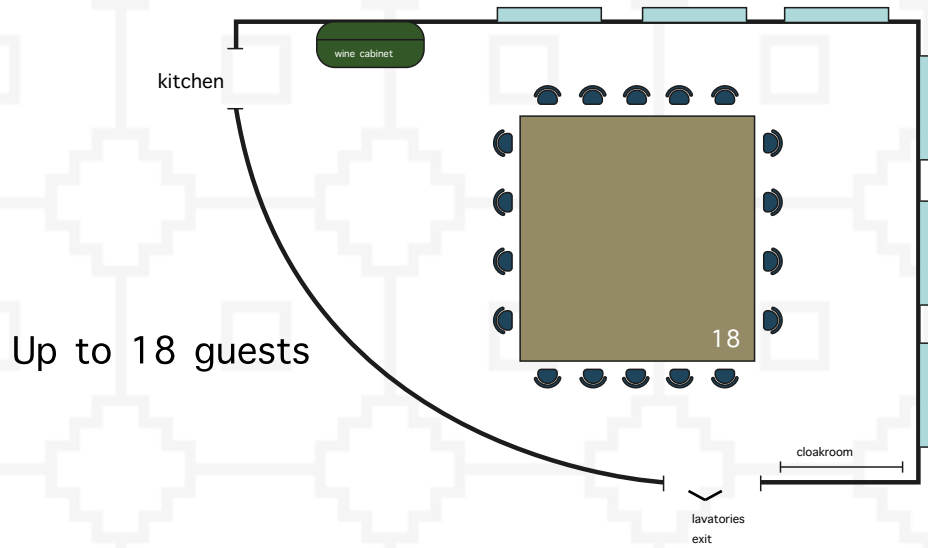
Menus can be printed and dedicated with text, image or logo for your event, Hush will provide complimentary place cards.

VAT is included in all pricing. 15% service charge applies to all private bookings.

Facilities

Cloakroom
Disabled Access
60" TV stand
Microphone and speaker

Room configurations





For event enquiries:

events@hush.co.uk

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at

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