

EST. 1999 Hush

FROM THE BAR 8.95

Mayfair Cosmo Absolut Citron Vodka, Grand Marnier, Cranberry Juice, fresh Raspberries

Classic Peach Bellini Stella d'Italia Prosecco, Peach Purée, Peach Liqueur

Julep Estate Appleton V/X Rum, Fresh Mint, Lemon Juice, Apple Juice

Vesper Martini Bulldog Gin, Akvinta Vodka, Lillet Blanc

STARTERS

Garden Pea and Mint Soup	5.50
Dressed Dorset Crab on Avocado Salad	12.50
Organic Salmon Tartare with Lemon Oil and Chilli	7.50
Carpaccio of Beef "Harry's Bar" style	14.50
Whole Globe Artichoke with Green Salad	8.50
(with seared Foie Gras)	15.50
Rare Tuna Salad with Soy and Ginger Dressing	9.00/18.0
Caramelised Onion Tart with Blue d'Auvergne Cheese	8.50
Atlantic Prawn Cocktail Salad	12.50
Asparagus Hollandaise	11.50
Gratin of Macaroni Cheese	7.50
Roast Cabbage with Saffron and Black Truffle	7.50

MAIN COURSES

Chicken, Leek and Morel Shortcrust Pie	14.50
Pot of Mussels with Tarragon and Apple Cider	13.50
Organic Salmon Fishcake with Tomato Relish	16.50
Steak Tartare with Frites or Rocket Salad	16.50
Keralan Scallop Masala with Lemon Rice	22.50
Whole Roast Gilthead Sea Bream with Steamed Samphire	18.50
Lobster with Taglierini, Tomato, Chilli and Garlic	29.50
Spiced Lentils with Roasted Aubergines	11.50
Scottish T-bone Steak with Béarnaise Sauce	26.00
The Hush Hamburger	12.50
Slow Roast Old Spot Pork Belly with Soft Polenta	18.50
Veal Chop with Sautéed Girolles and Rosemary	29.50

SMALL PLATES

Sourdough Bread with Nocellara del Belice Olives	2.25
Quail's Eggs with Celery Salt	4.95
Beetroot, Goat's Cheese and Walnut Salad	6.95
Salt and Pepper Squid with Tartare Sauce	6.95
Tomato and Buffalo Mozzarella Salad	6.95
Serrano Ham and Apple	6.95

SIDE DISHES

Jersey Royals with Pea Pesto	3.50
Pommes Frites	4.50
Creamed Spinach	4.50
Sautéed Green Beans with Shallots and Garlic	4.50
Lettuce Heart and Wild Herb Salad	5.50
Aspen Fries (Frites tossed in Parmesan and Truffle Oil)	6.50
Roast Summer Squash with Pine Nuts and Raisins	4.00

DESSERTS

Warm Valrhona Chocolate Pot	6.50
Upside Down Vanilla and Lemon Cheesecake	5.50
Hokey Pokey Ice Cream with Hot Chocolate Sauce	6.50
Sticky Toffee Pudding with Crème Fraîche	6.50
Mars Bar Cheesecake with Praline Ice Cream	6.50
English Raspberries with Jersey Cream	5.50
Stichelton, Berkswell and Innes Log Cheeses with Fig Chutney	7.50

HIGH TEA

(We serve tea between 3pm-5pm)

Smoked Trout Sandwiches 4.50

Cucumber Finger Sandwiches 4.50

Warm Scones with Strawberry Jam 4.95

Warm Scones with Roasted Ham, Gruyère and Fig chutney 5.95

Welsh Rarebit 3.50

Artwork by John Kirby and Renny Tait courtesy of Flowers Gallery Cork Street



WINE LIST

CHAMPAGNE			WHITE		
	125ml GLASS	BOTTLE		175ml GLASS	BOTTLE
<i>Non Vintage</i>			Trebbiano Poggio della Quercia Veneto, Italy NV	4.95	17.95
Taittinger Brut Réserve	8.99	52.00	Gambellara Rocca Contri Veneto, Italy 2007	5.25	19.95
Devaux Cuvée 'D'		57.50	Ugni Blanc La Cadence South West France 2009	5.75	22.95
Moët & Chandon Brut Impérial		57.50	Chenin Blanc Western Cape, South Africa 2009	6.00	23.95
Dampierre Premier Cru		57.50	Sauvignon Blanc La Paz, Chile 2009	6.50	25.95
Henriot Blanc de Blancs		69.00	Pinot Grigio Veritiere, Veneto, Italy 2009	6.75	26.95
Taittinger Nocturne	10.95	69.00	Unoaked Chardonnay Peter Lehmann, South Australia 2008	7.00	27.95
Bollinger Special Cuvée		69.00	Sauvignon de Touraine France 2009	7.25	28.95
Taittinger Prélude	12.95	79.00	La Segreta Bianco Planeta, Sicily, Italy 2009	7.50	29.95
Taittinger NV Magnum 1.5l		110.00	Château Nicot Blanc Bordeaux, France 2009	7.75	30.95
Krug Grande Cuvée NV		195.00	Viognier Reserve Mendoza, Argentina 2007	8.50	33.95
<i>Vintage</i>			Sauvignon Blanc Trinity Hill, New Zealand 2009	9.00	35.95
Taittinger Millésime 2002		80.00	Pinot Gris Lawson's Dry Hills, New Zealand 2008	9.75	38.95
Taittinger Blanc De Blancs 1998	19.95	155.00	Gavi di Gavi La Minaia, Italy 2009	9.95	39.50
Veuve Cliquot Rosé 2002		95.00	Chablis Domaine de Vauroux, Burgundy, France 2008	10.25	40.50
Moët & Chandon Brut Rosé		85.00	Sancerre Domaine des Vieux Pruniers, Loire, France 2009	10.50	41.50
Perrier Jouët Belle Époque 1999		155.00	Pouilly Fumé Faveray, Loire, France 2008	11.25	43.95
Dom Pérignon 2000		170.00	Menetou Salon Blanc Pierre Clement, Loire, France 2008	11.25	45.00
Taittinger Rosé 2002		190.00	Riesling Trimbach, Alsace, France 2007	11.75	46.95
Henriot Cuvée 1995		210.00	Viognier VDP des Collines Rhodaniennes, France 2009	12.25	49.00
<i>Rosé</i>			Pouilly Fuissé Saumaize-Michelin, Burgundy, France 2008	12.50	49.50
Taittinger Brut Prestige Rosé NV	9.99	59.50	Chardonnay Planeta, Sicily, Italy 2007	14.50	58.00
Moët & Chandon Brut Rosé NV		69.00	Châteauneuf-du-Pape Blanc Cigale, Rhône, France 2008	16.25	65.00
Laurent Perrier Rosé NV		89.00	Meursault, Jean Michelle Gaunoux, Burgundy, France 2007	18.75	75.00
ROSÉ			RED		
	175ml GLASS	BOTTLE		175ml GLASS	BOTTLE
Tempranillo Rosado 2009	5.25	20.95	Sangiovese Veneto, Italy NV	4.95	17.95
Cinsault Rosé La Lande 2009	6.75	24.95	Carignan La Cadence, South West France 2009	5.25	19.95
Pinot Grigio Ramato Rosé 2008	8.75	34.95	Merlot La Paz, Chile 2009	5.50	21.50
Chateau Gassier Rosé 2009	8.75	34.95	Tempranillo Campo Nuevo, Navarra, Spain 2009	5.75	22.50
FORTIFIED			Shiraz Western Cape, South Africa 2009	6.25	24.95
	100ml GLASS	BOTTLE	Minervois Château Montoulier, Languedoc, France 2009	6.50	25.50
Marsala Superiore Riserva 1999	5.25	25.95	Montepulciano d'Abruzzo Abruzzo, Italy 2009	6.75	26.50
Late Bottled Vintage Port 2005	6.75	49.95	Eco Organic Malbec Mendoza, Argentina 2009	7.25	28.45
Taylor's Tawny 10yrs old NV	7.50	56.00	Cabernet Merlot Peter Lehmann, South Australia 2008	7.45	28.95
Vintage Port Quinta do Crasto 2005	9.25	68.00	La Segreta Rosso Planeta, Sicily, Italy 2008	7.75	30.95
DESSERT			Côtes du Ventoux Les Bourdales, Rhône, France 2009	7.85	31.00
	100ml GLASS	BOTTLE	Chianti Foriero, Cecchi, Chianti, Italy 2008	7.95	31.50
Muscat de St Jean de Minervois 2008	7.00	25.95	Château Nicot Rouge Bordeaux, France 2006	8.25	32.95
Clos Dady Sauternes 2007	13.50	49.95	Douro Red Quinta do Crasto, Portugal 2008	8.50	33.50
Royal Tokaji Blue Label 2005	11.25	56.50	Martinborough Pinot Noir Trinity Hill, New Zealand 2009	9.25	36.50
Recioto della Valpolicella 2006	10.75	52.95	Corbières La Pompadour, Languedoc, France 2007	10.25	40.95
LITTLE GEMS			Cabernet Sauvignon Seven Oaks, USA 2007	12.25	48.50
FROM OUR CELLAR			Merlot, Los Osos, USA 2007	12.50	49.50
	125ml GLASS	BOTTLE	Château Plaisance St Emilion Grand Cru, France 2004	13.50	53.50
Taittinger Nocturne	10.95	69.00	Rioja Reserva Marqués de Riscal, Rioja, Spain 2005	13.75	54.50
Taittinger Prélude	12.95	79.00	Crozes Hermitage Colombier, Rhône, France 2008	14.00	55.50
Taittinger Blanc De Blancs 1998	19.95	155.00	Chorey-Les-Beaune Domaine Maillard, France 2008	14.50	58.00
			Château d'Arsac Margaux, Bordeaux, France 2007	16.25	65.00
			Brunello di Montalcino Barbi, Italy 2004	18.75	75.00

Wines are subject to availability and vintage change. A more extensive wine list is available; please ask