

EST. 1999 Hush

FROM THE BAR £8.95

Hush Bloody Mary – Fair Vodka, Tomato Juice and homemade Spicy Paste

Martinez – Martin Millers Gin, Punt e Mes, Orange Bitters

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

Bramble – Martin Millers Gin, Crème de Cassis, Lemon Juice

STARTERS

Lentil Soup with Wild Mushroom Rarebit	5.50
Dressed Dorset Crab with Avocado	16.50
Organic Salmon Tartare with Lemon Oil and Chilli	10.50
Carpaccio of Beef "Harry's Bar" style	12.50
Whole Globe Artichoke with Green Salad	8.50
Rare Tuna Salad with Soy and Ginger Dressing	12.50/19.50
Caramelised Onion Tart with Colston Basset Stilton	8.75
West Mersea Rock Oysters with Shallot Vinaigrette	7.50
Gratin of Macaroni Cheese with (or without) Crispy Bacon	7.75
Atlantic Prawn Cocktail Salad	12.50
Jerusalem Artichoke Soup with Walnut Pesto	6.50
Sautéed Wild Mushrooms with soft Herb Polenta	9.50

MAIN COURSES

Salmon Fishcake with Tomato Relish	16.95
Roast Halibut Fillet with Saffron and Clam Sauce	28.00
Pot of Shetland Mussels with Crusty Bread	13.50
Tiger Prawn and Scallop Kerala Masala, Lemon Rice	22.50
Whole Roast Sea Bass with Lemon Thyme Butter	23.50
Saffron Risotto	13.50
Scottish Rib-Eye Steak with Béarnaise Sauce	24.50
The Hush Hamburger	12.95
Pork Belly with Savoy Cabbage and Apple Purée	19.50
Hänchen Schnitzel	15.50
Cappelletti Pasta Filled with Duck Confit	17.50
Whole Lobster with Taglierini, Tomato and Chilli	29.50
Roast Pheasant, Chestnut Stuffing, Cavolo Nero	18.50

SMALL PLATES

Sourdough Bread with Nocellara del Belice Olives	2.25
Parmesan Fried Courgettes with Mayonnaise	4.50
Beetroot, Ragstone Goat's Cheese and Walnut Salad	5.50
Forman's Smoked Salmon on Sourdough Bread	5.50
Wild Mushroom Arancini	4.50

SIDE DISHES

Cornish New Potatoes with Pea Pesto	3.50
Hand Cut Chips	4.50
Creamed Spinach	5.50
Sautéed Green Beans with Lemon Oil	4.50
Lettuce Heart and Wild Herb Salad	5.50
Aspen Fries (<i>Chips Tossed in Parmesan and Truffle Oil</i>)	5.95
Roast Squash with Pine Nuts and Raisins	4.00

DESSERTS

Warm Valrhona Chocolate Pot	6.50
Iced Peanut Parfait with Shortbread	5.50
Honeycomb Ice Cream with Hot Chocolate Sauce	6.50
Sticky Toffee Pudding with Crème Fraîche	6.50
Mars Bar Cheesecake with Praline Ice Cream	7.50
White Chocolate and Earl Grey Crème Brûlée	6.50
Blood Orange Sorbet	4.50
Baked Rice Pudding with Autumn Fruits	5.50
Neal's Yard Harbourne Blue, Waterloo and Hafod	7.50
Cheeses with Fig Chutney	

PRIVATE DINING AND EVENTS

Our brand new Private Dining Room on the 2nd floor is the ideal venue for your special event, whether you are planning a private family celebration, wedding or corporate event.

Our events team will be happy to assist you in creating the perfect event to suit your needs.

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



WINE LIST

CHAMPAGNE

	125ml GLASS	BOTTLE
<i>Non Vintage</i>		
Taittinger Brut Réserve	9.95	59.00
Devaux Cuvée 'D'		65.00
Moët & Chandon Brut Impérial		69.00
Henriot Blanc de Blancs		79.00
Taittinger Nocturne Sec		79.00
Bollinger Special Cuvée		85.00
Taittinger Prélude	13.25	79.00
Taittinger NV Magnum 1.5l		120.00
Krug Grande Cuvée NV		220.00

Vintage

Taittinger Millésime 2004	13.25	79.00
Taittinger Blanc De Blancs 1998		165.00
Perrier Jouët Belle Époque 1999		175.00
Dom Pérignon 2002		195.00
Taittinger Rosé 2002		220.00
Henriot Cuvée 1995		230.00

Rosé

Taittinger Brut Prestige Rosé NV	10.95	65.00
Moët & Chandon Brut Rosé NV		80.00
Laurent Perrier Rosé NV		105.00

ROSÉ

	175ml GLASS	BOTTLE
Arpeggio Rosato, Catarratto 2010	5.75	22.95
Garnacha Rosé, Campo Nuevo 2010	6.75	26.95
La Lande Cinsault Rosé VDP 2010	7.00	27.95
Planeta Rosé, Planeta 2010	8.25	32.95
Pinot Grigio Ramato IGT 2010	9.00	35.95

FORTIFIED

	100ml GLASS	BOTTLE
Marsala Superiore Riserva 1999	5.25	25.95
Late Bottled Vintage Port 2005	6.75	49.95
Taylor's Tawny 10yrs old NV	7.50	56.00
Vintage Port Quinta do Crasto 2005	9.25	68.00

DESSERT

	100ml GLASS	BOTTLE
Muscat de St Jean de Minervois 2008	6.00	23.95
Clos Dady Sauternes 2007	8.00	31.95
Passito di Noto, Planeta 2009	8.50	39.95
Recioto della Valpolicella 2006	8.50	39.95
Royal Tokaji Blue Label 2006	11.00	54.95

OUR SPECIAL GEMS

White

Puligny Montrachet 1er Cru '09		110.00
<i>Les Folatieres, France</i>		

Red

Côte Rôtie, Madinière, '09		155.00
<i>Domaine Cuilleron, France</i>		

WHITE

	175ml GLASS	BOTTLE
Trebbiano, Poggio della Quercia Veneto, Italy NV	5.00	19.50
Arpeggio Catarratto, Settesoli, Italy 2010	5.50	21.95
Ugni Blanc, La Cadence South West France 2010	5.95	23.50
Viura, Campo Nuevo, Spain 2010	6.50	25.50
Chenin Blanc, Stormy Cape, South Africa 2011	6.75	26.50
Sauvignon Blanc, La Paz, Chile 2011	6.95	27.50
Pinot Grigio, Via Nova, Italy 2010	7.00	27.95
Semillon Chardonnay, Warburn Estate, Australia 2011	7.25	28.95
Sauvignon de Touraine, France 2010	7.95	31.50
La Segreta Bianco, Planeta, Sicily, Italy 2010	8.00	31.95
Picpoul De Pinet, Domaine de Belle Mare, France 2010	8.25	32.95
Sauvignon Blanc, Trinity Hill, New Zealand 2011	9.75	38.50
Pinot Blanc, Trimbach, France 2008	9.95	39.50
Gavi di Gavi La Minaia, Italy 2010	10.75	42.95
Menetou Salon, Château de Maupas, Loire, France 2009	11.00	43.95
Chablis Domaine de Vauroux, Burgundy, France 2009	11.25	44.50
Riesling Federspell Kollmütz, Austria 2010	11.75	46.50
Sancerre Domaine des Vieux Pruniers, Loire, France 2010	11.95	47.50
Pouilly Fumé Favray, Loire, France 2010	12.25	48.95
Pouilly Fuissé Saumaize-Michelin, Burgundy, France 2010	13.75	54.95
Chardonnay Planeta, Sicily, Italy 2008	15.50	61.95
Chablis 1er Cru, Dom Louis Michel, Burgundy, France 2008	16.25	65.00
Meursault, Jean Michelle Gaunoux, Burgundy, France 2008	19.75	79.00
Chassagne Montrachet Blanc, Dom Jean Pillot, France 2007	23.75	95.00

RED

	175ml GLASS	BOTTLE
Sangiovese, Veneto, Italy NV	5.00	19.50
Carignan, La Cadence, South West France 2010	5.50	21.95
Merlot, La Paz, Chile 2010	6.25	24.95
Tempranillo, Campo Nuevo, Navarra, Spain 2010	6.50	25.95
Reserve Shiraz, Warburn Estate, Australia 2011	6.75	26.95
Minervois, Château Montoulier, Languedoc, France 2010	7.00	27.95
Montepulciano d'Abruzzo, Abruzzo, Italy 2010	7.00	27.95
Malbec Sol, Santa Ana Mendoza, Argentina 2010	7.75	30.95
Cabernet Merlot, Peter Lehmann, South Australia 2009	8.00	31.95
La Segreta Rosso, Planeta, Sicily, Italy 2010	8.00	31.95
Côtes du Rhône, Domaine de la Mirandole 2009	8.25	32.95
Chianti Foriero, Cecchi, Chianti, Italy 2009	8.50	33.95
Château Nicot Rouge, Bordeaux, France 2008	8.75	34.95
Douro Red, Quinta do Crasto, Portugal 2009	9.00	35.95
Pinot Noir, Trinity Hill, New Zealand 2010	10.50	41.95
Corbières, La Pompadour, Languedoc, France 2008	11.00	43.95
Cabernet Sauvignon, Seven Oaks, USA 2009	12.25	48.95
Château Plaisance St Emilion Grand Cru, France 2004	13.50	53.95
Rioja Reserva Marqués de Riscal, Rioja, Spain 2006	14.00	55.95
Crozes Hermitage Albéric Bouvet, Rhône, France 2007	15.00	59.95
Nero D'Avola, Santa Cecilia, Planeta, Italy 2007	15.50	61.95
Chorey-Les-Beaune Domaine Maillard, France 2009	15.75	62.95
Château d'Arsac Margaux, Bordeaux, France 2007	17.25	69.00
Brunello di Montalcino Barbi, Italy 2006	19.75	79.00
Château Grand Puy Ducasse, 5ème Cru Classé, France 2006	23.75	95.00

Wines are subject to availability and vintage change. A more extensive wine list is available; please ask your waiter.
125ml measures are available for all wines by the glass.