



EST. 1999
Hush



Bread Basket *sourdough, schiacciata alle olive, pane carasau, artisanal grissini* 6

Nocellara Olives 5

SMALL PLATES

Truffle Arancini *parmesan, black truffle* 9 v

Giudia Roman Artichokes *garlic mayonnaise* 12 v

Salt & Pepper Crispy Baby Squid

saffron mayonnaise 15

Marinated Fried Chicken

miso mayonnaise 12

Padron Peppers 8 v VE

RAW & CURED

Tuna Tartare *ponzu & avocado* 17

'Cipriani Style' Beef Carpaccio 18

Steak Tartare *chipotle sauce* 21

Red Prawn Carpaccio *lemon zest, micro herbs* 24

Seabass Ceviche *lime, coriander, chilli, avocado* 18

STARTERS & SALADS

Pumpkin Soup *winter truffle* 19 v

Burrata Salad *cherry tomatoes, black olives, rocket, tomato jelly* 15 v

Mixed Root Salad *fried tofu, almonds*
miso dressing 13 v VE

Black Angus Meatballs *tomato sauce, Parmesan* 12

Hush Prawn Cocktail *Marie Rose sauce* 16

SIDES

Fries 7 v VE

Sweet Potatoes Fries 7.50 v VE

Rocket & Parmesan 7 v

Sauteed Green Beans *Lemon, Basil, Garlic* 8 v VE

Broccoli *Garlic, Chilli* 7 v VE

Nutmeg Creamed Spinach 8 v

Aspen Fries *Parmesan, Truffle Dust* 9 V

PUDDINGS

Wild Berry Deconstructed Cheesecake 8 GF

Tiramisù 8

Sicilian Cannoli 10

Babà *with cream & strawberries* 11

Delizia al Limone 11

Gelato *chocolate, pistachio, strawberry, vanilla, lemon sorbet* 3.5 per scoop

Add Black Truffle
6.50 per gr

PASTA

Lobster Tagliolini *tomatoes, garlic, chilli* 39

Piemontese Beef Ravioli *parmesan, sage* 21

'Parmesan Wheel' Cacio & Pepe

Pecorino cheese, black pepper 18 v

Paccheri *tomato sauce, cherry tomato confit, basil* 16 v VE

Winter Black Truffle Tagliolini 28 v

FISH & MEAT

The Hush Hamburger & Chips *lettuce, tomatoes, caramelised onions, gherkins, apple wood smoked Cheddar, mayonnaise* 21

Chicken Milanese *fried egg, parmesan, black truffle* 34

Slow Cooked Lamb Shoulder *rosemary polenta, wild mushrooms, gravy* 36

Charcoal Fish & Chips *aioli* 29

Pistachio Crusted Tuna *Sicilian caponata* 33

Roasted Salmon *puntarelle, saffron mayonnaise* 29

Grilled Beef Fillet *mash potatoes, gravy* 41

Flat Iron Chicken *salmoriglio sauce* 23

Roasted Cauliflower *vegan saffron yogurt, coriander, pomegranate & smoked paprika* 18 v VE

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Hush Presents

'Botánico'

with



Embrace the essence of the Mediterranean
this Autumn

Cocktails all at £15

Bloody Mare
Gin Mare, dry vermouth, lemon,
Worcestershire sauce, salt, pepper, basil

Seaside Spritz
Gin Mare, Blood orange, Everleaf Marine,
Select Aperitivo, Fever Tree lemonade

Toasted Almond Negroni
Gin Mare, Luxardo white bitter, Mac macadamia liqueur,
Ancho Reyes chilli spray, toasted almonds

Dirty Basil Martini
Gin Mare, dry vermouth, olive brine,
basil tincture, Cerignola olives

Sunset Sour
Gin Mare, clementine liqueur, lemon, rosemary honey,
orange bitters, Ms Better bitter vegan egg white,
mandarin leaf perfume, edible flowers

Capri & Tonic
Gin Mare Capri, Fever Tree Mediterranean Tonic,
orange bitters, rosemary, olive

Tag your Gin Mare creations @hushmaufair and we'll share our favourites!

WINE LIST

CHAMPAGNE

	125ml Bottle		Bottle
Testulat Carte d'Or Brut Blanc de Noirs	16 90	Veuve Clicquot Brut	140
Testulat Rosé	17 95	Ruinart Blanc de Blancs	175
Taittinger Brut	22.5 125	Ruinart Rose	190
Maxim Prosecco DOC Extra Dry	60	Beau Joie Brut	215
Bollinger Special Cuvee Brut	130	Beau Joie Rose	275

ROSÉ

	Glass Bottle		Glass Bottle
Grenache, Syrah, Cinsault, Margnat, France 2020	12.5 46	Sangiovese Merlot Albia Ricasoli IGT, Italy 2020	16.5 64
Grenache, Syrah, Cinsault, M de Minuty Côtes de Provence, France 2020	14.5 56	Rolle Grenache Cinsault, Bodvar N 5 Cotes de Provence, France 2020	17.5 70
Calafuria Negroamaro Rosato, Tormaresca, Italy 2022	15.5 59	Grenache Rolle Whispering Angel, Provence, France 2020	22.5 90

WINES BY THE GLASS AND BOTTLE

White Wine

	Glass	Bottle
Semillon Saint Vincente Baron, Bordeaux Sec, France 2020	9.5	35
Chardonnay Mami, Veneto, Italy 2021	11	40
Pinot Grigio Le Rugiade DOC, Veneto, Italy 2021	12.5	48
7 Magnifics Rebels de Batea White, Spain 2021	14	54
Sauvignon Blanc, IGP Côtes de Gascogne, France 2020	14.5	56
Lugana Villa Annone, Veneto, Italy, 2019	15	58
Vernaccia di San Gimignano DOCG Rubicini, Tuscany, Italy	15.5	60
Gavi DOCG, Il Rocchin, Piedmont, Italy 2021	16.5	64
Rabigato Gouveio Pedra a Pedra Branco, Douro DOC, Portugal 2018	66	
Riesling Calcaires Jaunes, Muré, Alsace 2019	68	
Mâcon-Villages, Domaine Les Chenevières, France 2019	70	
Sauvignon Blanc, Cope Hill, New Zealand 2020	74	
Vermentino Valupta Organic, Terre Siciliane, Italy 2020	76	
Falanghina DOP Farro, Campania, Italy 2019	78	
Pouilly-Fumé Les Chailloux Silex, Chatelain, France 2019	90	
Sancerre La Croix du Roy, Crochet, France 2020	94	
Chablis Fevre, Burgundy, France 2019	96	
Pouilly Fuisse Bouchard Pere & Fils, France 2018	98	
Sauvignon Blanc Russiz Superiore, Felluga 2020	120	
Saint-Joseph Blanc La Source, Ferraton, France 2018	130	
Châteauneuf-du-Pape Domaine de Beurenard, France 2020	155	

Wines subject to availability and Vintage changes

Red Wine

	Glass	Bottle
Cabernet Sauvignon Saint Magdelaine, Pays D'Oc, France 2021	9.5	35
Merlot Mami, Veneto, Italy 2021	11	40
Montepulciano d'Abruzzo, Angelo, Italy 2019	12.5	48
Malbec Sierra Alta, Mendoza, Argentina 2019	13.5	52
Cabernet Sauvignon, Chateau Haut Closet, Bordeaux, France 2020	14.5	56
Chianti, DOCG Colli Senesi, Poggio Salvi Tuscany, Italy 2018	15	58
Morellino Di Scansano, DOCG I Butteri, Poggio Salvi Italy, 2018	15.5	60
Tempranillo Garnacha, Rioja Tinto, Spain 2018	16.5	64
Pinot Noir, Coopers Creek, Marlborough, New Zealand 2020	16.5	64
Valpolicella Classico, Bonacosta Masi, Veneto, Italy 2020	62	
Primitivo, Tormaresca Nèprica, Puglia, Italy 2020	64	
Touriga National Pedra a Pedra Tinto, Douro DOC, Portugal 2018	66	
Pinot Noir La Vignee Bouchard, Burgundy, France 2020	76	
Syrah Valupta Organic, Terre Siciliane, Italy 2020	78	
Merlot, Château Montaignillon, Montagne-Saint-Emilion, France 2018	84	
Montepulciano Merlot, Terra di Confine, Umbria, Italy 2013	90	
Pinot Nero, Meczan Tenuta J Hofstätter, Italy 2020	90	
Gigondas, Château du Trignon, France 2016	95	
Merlot Bordeaux Ronan by Cliney, France 2014	98	
Vino Nobile di Montepulciano DOCG, Poggio Salvi, Tuscany, Italy 2015	110	
Brunello di Montalcino DOCG Poggio Conte, Tuscany Italy 2016	160	
Châteauneuf-du-Pape Le Parvis, Ferraton, France 2019	155	
Amarone della Valpolicella Falezze, Luca Anselmi, Veneto, Italy 2015	225	
Barolo Bussia, Prunotto, Piedmont, Italy 2013	250	
Pinot Noir, Morey-Saint-Denis 1er Cru Les Chaffots, France 2015	330	

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