

Shhhh

EST. 1999
Hush
PRIVATE DINING & EVENTS



About Hush

Tucked away in a charming cobbled courtyard in the historic heart of Mayfair, Hush's iconic townhouse has remained one of London's favourite secret locations for nearly two decades. Hush was founded in 1999 by former entertainment lawyer Jamie Barber and the late Sir Roger Moore's son, Geoffrey; both passionate foodies with big ambitions and a great address book between them. Since first opening the doors, Hush has become a hugely successful and popular destination for a clientele that mixes savvy Londoners and sophisticated international visitors; deservedly honoured with the prestigious "Test of Time" award at the Tatler Restaurant Awards and more recently the winner of "Best Design" at the London Club and Bar Awards 2018. We welcome a variety of events at Hush, from corporate dinners and wedding receptions to cocktail masterclasses and after work drinks. Our dedicated team would be delighted to talk through the array of options available to ensure that your special event is a memorable and successful one.

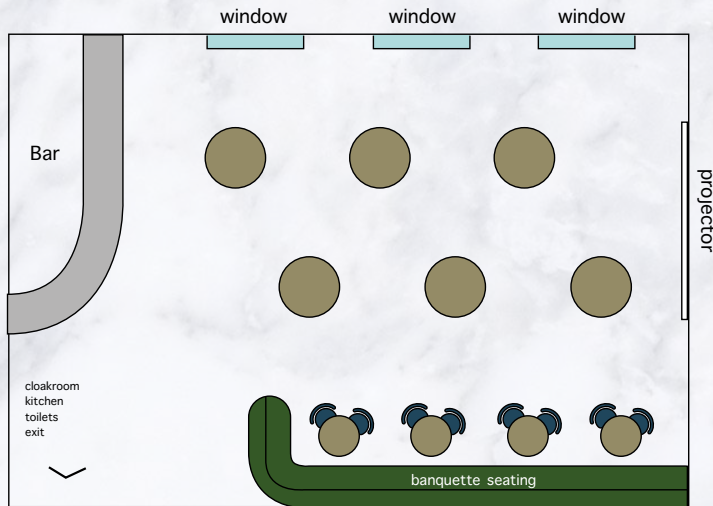


SIR
Greenwood
PRIVATE DINING ROOM

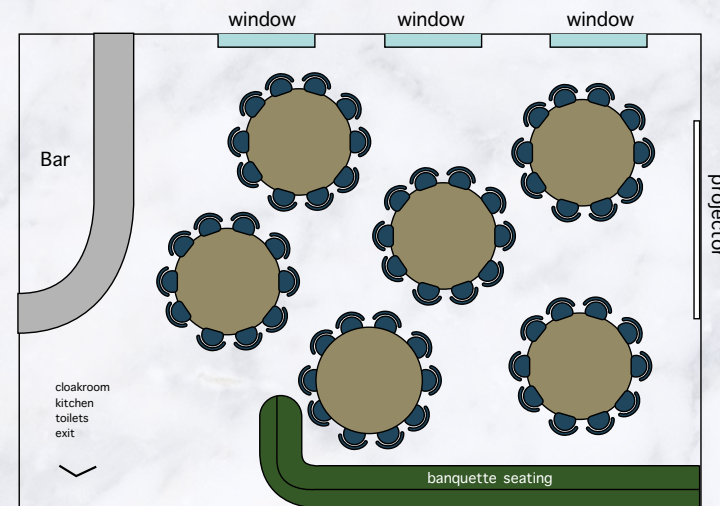


Room configurations

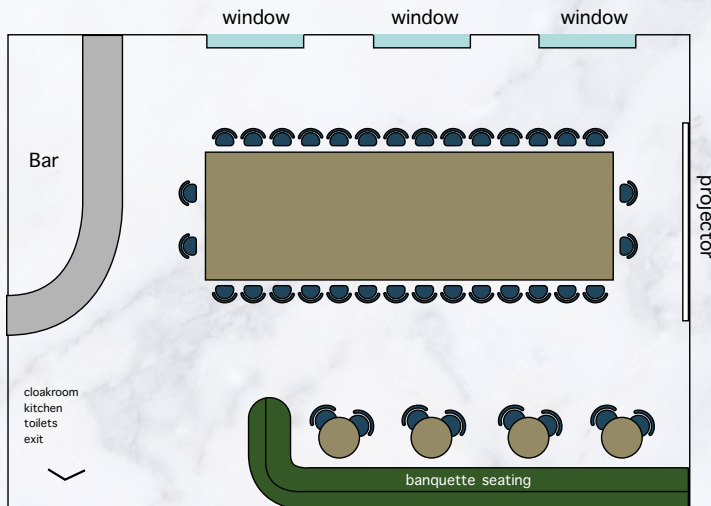
Dimensions 12.65m x 6.65m



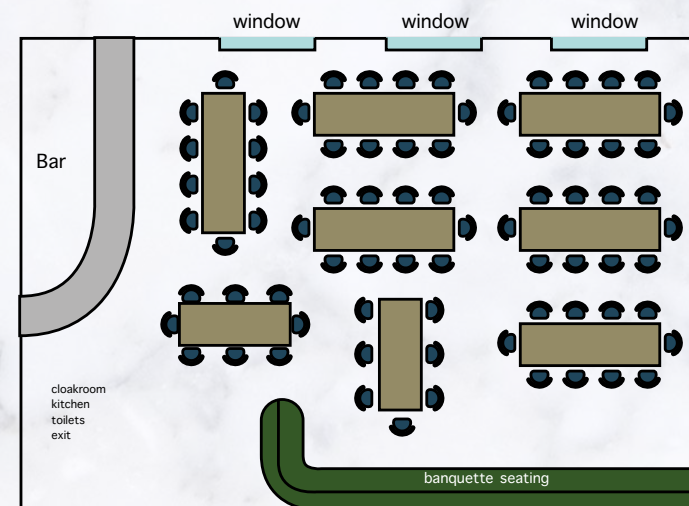
Standing up to 100 guests



Seats up to 66 guests



Seats 10 to 32 guests



Seats up to 75 guests



Event Planning

Access Times

Breakfast 8.00am – 10.30am

Lunch 12.00pm – 4.30pm

Dinner 6.30pm – 12.30am

Music

An AUX cable is available for your own music or background music can be played. You are welcome to arrange live musicians, performers and DJ that will have to bring their own equipment for your event.

Table Arrangements

Terrariums planted with succulents and cacti decorate each of the tables. We are more than happy for you to bring your own flower arrangements or put you in touch with our florist.

Facilities

Private bar and kitchen

Exclusive cloakroom

Disabled access

AV equipment

2x2m projector and screen

Hand held microphone

Complimentary Wi-Fi

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.

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Private Dining Menus

MENU A

£60 pp

Starters

*All served with Gordal Olives and Flourish Bakery Focaccia,
Early Harvest Olive Oil, 'Minus 8' Vinegar*

Grilled Green English Asparagus, Truffle and Artichoke Dip, Baby Watercress

Chicken Liver Pate, Lavosh and Madeira

La Latteria Burrata, English Peas and Madeira

Vegan, Gluten and Dairy Free Option: Grilled Baby Leeks and Harissa

Mains

All served with Mixed Leaf Salad and Charlotte Potatoes

Roast Pork Belly, Lentils and Salsa Verde

Pan - Fried Salmon, Smoked Jalapeño Hollandaise, Greens

Truffle Potato Gnocci, English Peas and Shiitakes

Vegan, Dairy, Gluten Free Option: Roast Aubergine, Freekah and Pomegranate

Dessert

Lavender Crème Brulee

Vegan, Gluten and Dairy Free Option: Alphonso Mango Sorbet,

Grilled Pineapple, Vanilla & Mint

MENU B

£70 pp

Starters

*All served with Gordal Olives and Flourish Bakery Focaccia,
Early Harvest Olive Oil, 'Minus 8' Vinegar*

Chilled Tomato and Lobster Gazpacho

Dressed Crab, Avocado, Yuzu & Fruikake

Ricotta Stuffed Courgette Flower & Tomato Salsa

Cured Salmon Belly, Cucumber, Coriander and Sesame Dressing

Vegan, Gluten and Dairy Free Option: Grilled Baby Leeks and Harissa

Mains

All served with Mixed Leaf Salad and Charlotte Potatoes

Pan Fried Black Bream, Peas and Bollotti Beans

Marinated Lamb Rump, Harrisa, Yoghurt and Smoked Aubergine

Asparagus and Ricotta Tortelloni

Vegan, Dairy, Gluten Free Option: Roast Aubergine, Freekah and Pomegranate

Dessert

Passion Fruit and Mango Eton Mess

Vegan, Gluten and Dairy Free Option: Alphonso Mango Sorbet,

Grilled Pineapple, Vanilla & Mint

EST. 1999 Hush

Private Dining Menus

MENU C

£80 pp

Starters

*All served with Gordal Olives and Flourish Bakery Focaccia,
Early Harvest Olive Oil, 'Minus 8' Vinegar*

Chilled Tomato and Lobster Gazpacho

Fresh Ricotta, White Asparagus and Black Truffle

Cebo 24 Month Aged Iberico Ham & Honey Moon Melon

Lemon Sole Goujons, Tartare Sauce and Caviar

Vegan, Gluten and Dairy Free Option: Grilled Baby Leeks and Harissa

Mains

All served with Mixed Leaf Salad and Charlotte Potatoes

Grilled Halibut Buttered Spinach, Capers, Parsley and Lemon Brown Butter

Roast Fillet of Beef, Pomme Anna Potatoes, Cep and Red Wine Sauce

Comte Cheese and Caramelised Onion Tart, Girrole Mushrooms and Fine Herb Salad

Vegan, Dairy and Gluten Free Option: Tortelloni of Pumpkin and Sage

Dessert

Valhrona Chocolate Tart and Crème Fraiche

Vegan, Gluten and Dairy Free Option: Alphonso Mango Sorbet,
Grilled Pineapple, Vanilla & Mint Syrup

CANAPES

Meat £4

Cebo Iberico Ham Wrapped Guindilla Chilli

Crisp Pork Belly, Watermelon Skewer, Nam Jim Dipping Sauce

Grilled Chemoula Chicken Skewer, Yoghurt and Coriander

Rare Beef, Kimchi and Kohlarabi Wraps

Fish £4

Salmon Belly Skewer, Yuzu Mayonaisse and Nori

Seabass Belly Goujons, Tartare Sauce

Crab Tartlets, Avocado and Lime

Cantabrian Anchovy Wrapped Gordal Olive

Vegetarian £4

Chilled Tomato Gazpacho Shot

Chicory Filled with Pear, Walnuts and Blue Cheese

Feta Watermelon and Nicoise Olive Skewer

Tempura White Asparagus and Cep Mayo

Substantial / Bowl Food £6

Tempura Broccoli, Cep Mayo

Middle Eastern Spiced Freekah Salad, Yohurt and Pomegranate

Mini Cheese Burgers, Dijon Mayonnaise and Rocket

Mini Fried Stone Bass Burger, Yuzu Mayo and Avocado

Mini Portabello mushroom burger, Cep Mayo and Watercress

Fried Chicken, Truffle Crème Fraiche

Lemon Sole Goujons, Tartare Sauce

Fried Truffle Gnocci Peas and Shiitake Mushrooms

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Wine & Champagne

WHITE WINE

	bottle
Colombard Maison Belenger, Côte de Gascogne, France 2019	40
Picpoul de Pinet Grange Des Rocs Languedoc, France 2019	44
Pinot Grigio U Nick la Tordera Veneto, Italy 2019	46
Albarino Domingo Martin, Galicia, Spain 2019	48
Lugana Citari DOC Vigneto la Conchiglia, Lombardy, Italy 2019	50
Sauvignon Blanc Pebble Dew, Marlborough, New Zealand 2018	54
Vernaccia di San Gimignano DOCG Rubicini, Tuscany, Italy 2019	56
Gavi DOCG, Tenuta San Lorenzo, Piedimont, Italy, 2019	58
Folle Blanche du Pays Nantais, Luneau-Papin, Loire, France 2020	52
Verdejo-Viura Ribera del Duero Momo, Spain 2018	54
Pinot Blanc Reserve Andre' Scherer, Alsace, France 2019	56
Rabigato Gouveio Pedra a Pedra Branco, Douro DOC, Portugal 2018	58
Saint Veran, Domaine Gueugnon-Remond, Burgundy, France 2018	65
Sancerre Blanc Les Caillottes, J-Max Roger, Loire, France 2018	80
Pouilly-Fumé Chante Allouettes, J-Max Roger, France 2018	85
Chablis 1er Cru Vaillons Burgundy, France 2018	90
Pouilly-Fuisse Bouchard Père et Fils, France 2018	95
Condrieu Pagus Luminis, Domaine Louis Cheze, France 2018	130
Chateauneuf-du-Pape Tradition Blanc, Domaine Usseglio, France 2018	145
Corton-Charlemagne Grand Cru, France 2017	350

DESSERT WINE

	bottle
Quinta da Pedra Alta Pedra N 03 White Port	72
Quinta da Pedra Alta Alta N10 10 years Old Tawny Port	90

RED WINE

Merlot Maison Belenger, Cote de Gascogne, France 2018	40
Barbera DOC, Riva Leone, Piedimont, Italy 2018	44
Malbec Argentio Reserva Organic, Mendoza, Argentina 2018	50
Chianti DOCG Colli Senesi, Poggio Salvi, Tuscany Italy 2018	52
Merlot Cabernet Sauvignon Château Roc de Levraut, France 2015	54
Morellino di Scansano DOCG I Butteri, Poggio Salvi, Italy 2018	56
Tempranillo Pata Negra, Rioja Crianza, Spain 2015	60
Pinot Noir Lawsosn's Dry Hills, New Zealand 2018	64
Valpolicella Classico Saseti Monte Dell'Ora, Veneto, Italy 2019	58
Grenache Tempranillo Rioja DOC Bozoto Tinto, Rioja, Spain 2017	64
Primitivo di Manduria DOC Tagaro, Puglia, Italy 2017	65
Pinot Noir J&J Marc Phillot, Burgundy, France 2017	70
Merlot Cabernet Sauvignon Diane de Belgrave Haut Medoc, France 2015	76
Merlot Cabernet Franc Chateau Haut Gross Caillou, France 2016	78
Montepulciano Merlot Terra di Confine, Umbria, Italy 2013	80
Grenache Mourvedre Syrah Gigondas, France 2016	85
Merlot Cabernet Sauvignon Chateau Raoul Graves, France 2015	90
Vino Nobile di Montepulciano DOCG, Poggio Salvi, Tuscany, Italy 2015	100
Brunello di Montalcino DOCG, Poggio Conte, Tuscany, Italy 2015	140
Chateauneuf-du-Pape, Tradition Rouge, Domaine Usseglio, France 2016	145
Barolo Bussia Prunotto, Piedimont, Italy 2012	250
Shiraz Penfolds RWT Bin 798, Barossa, Australia 2014	300
Tignanello Marchesi di Antinori, Tuscany, Italy 2011	350

CHAMPAGNE

CANARD-DUCHÊNE

	bottle
Canard-Duchêne Cuvée Léonie Brut	90
Canard-Duchêne Léonie Brut Rosé	100
Canard-Duchêne Parcelle 181 Extra Brut	130
Canard-Duchêne Charles 7 Blanc de Blancs	135
Canard-Duchêne Charles 7 Blanc de Noirs	140
Taittinger Brut	145
Bollinger Special Cuvée Brut	155
Ruinart Blanc de Blancs	170
Ruinart Rosé	185

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Events Menu Cocktails

CLASSIC £14

Old Fashioned

House Blend Whiskey, Sugar, Bitters.

Swizzle

House Blend Rum, Honey, Falernum,
Lime, Bitters

Tom Collins

Gin, Lemon, Soda

Mexican Mule

Tequila, Lime, Bitters Ginger Beer

Cosmopolitan

Citron Vodka, Cointreau, Lime, Cranberry

CHAMPAGNE / SPARKLING £16

Bubble's O Clock

Canard Duchene Homemade Strawberry
and Balsamic Vinegar Foam

Madame

Campari, Pedro Ximenez, Cognac, Raspberry,
Grenadine, Sparkling Wine

Old Cuban

Rum, Lime, Sugar, Mint, Canard Duchene

TWIST £15

Smoke Fashion

Havana 7, Zacapa 23, Frangelico, Bitters, Maple,
Tobacco Tincture

Spiced Berry Swizzle

All Berries Liquor, Spiced Rum, Lime, Berries

Elderflower & Cucumber Collins

Hendricks, Lemon, Elderflower, Cucumber, Soda

Sancho Mule

Mezcal, Amaro, Ginger Liquor, Agave,
Pineapple, Soda

Universal

Raspberry Vodka, Chambord, Raspberry Syrup,
Lime, Cranberry, Mint



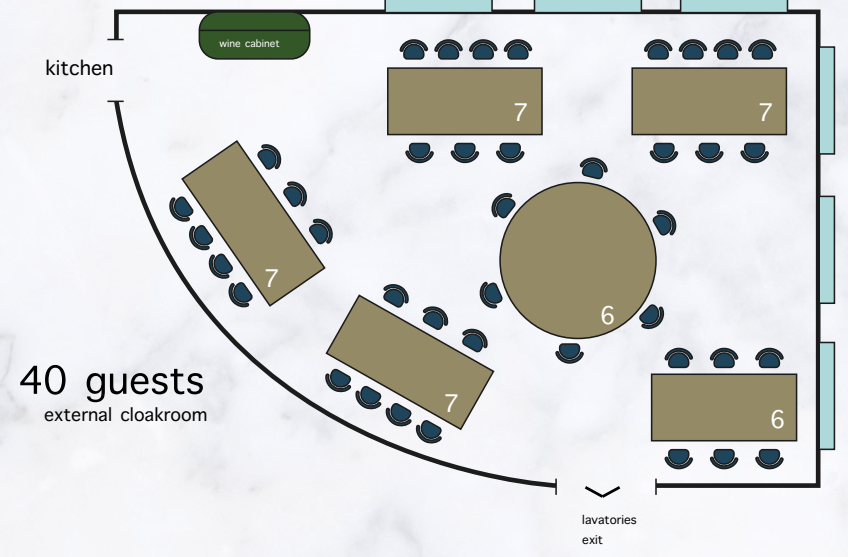
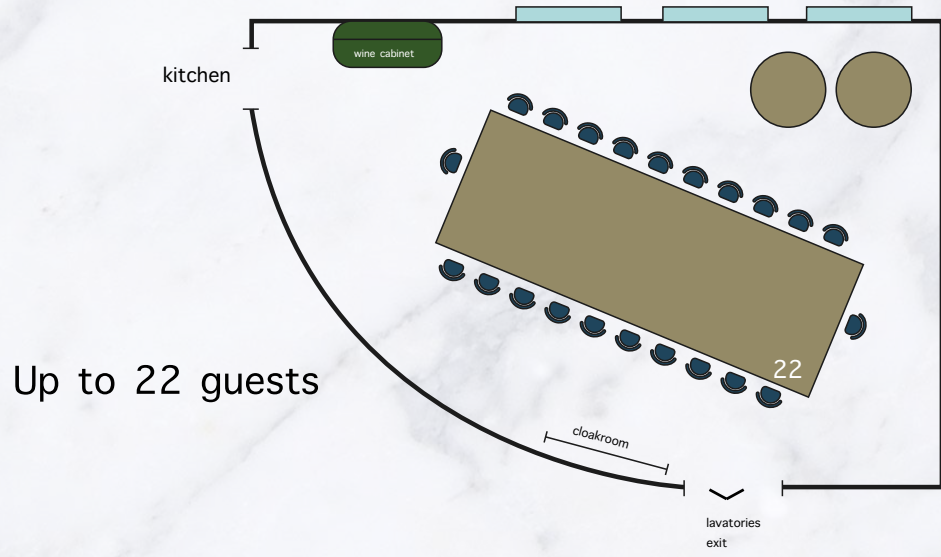
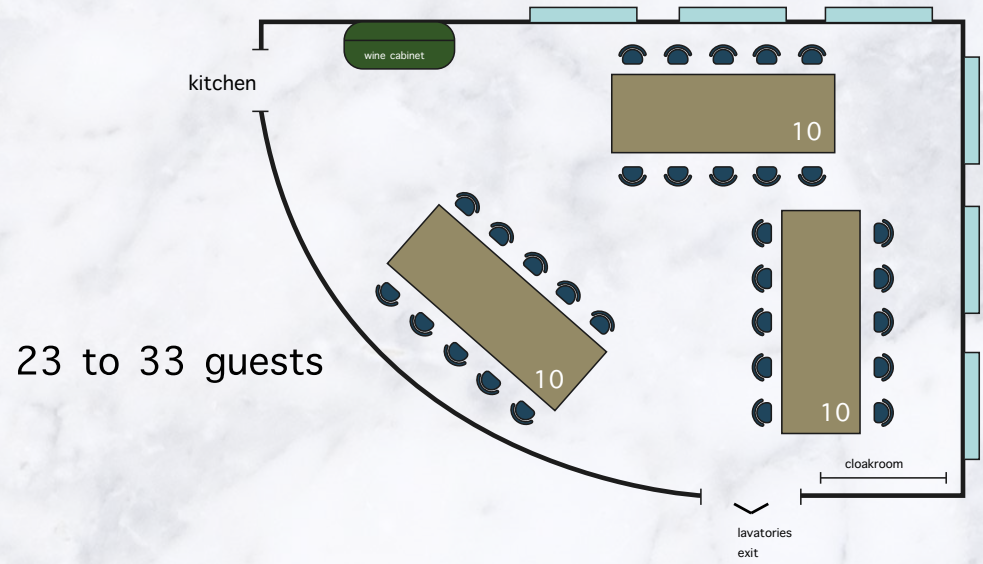
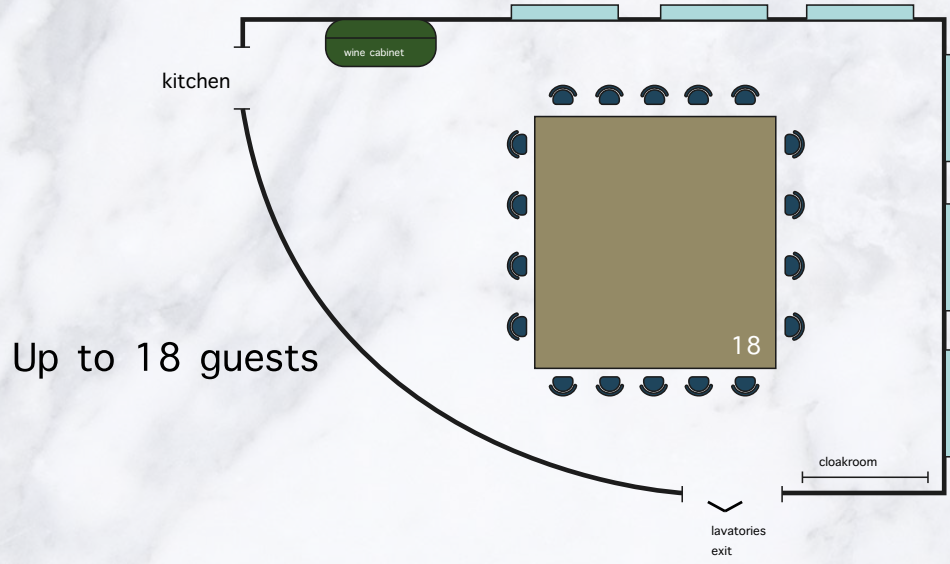
BLADES

AT HUSH

Blades at Hush harks back to a bygone era, when Mayfair was the place to go for any discerning Londonista. The name is a nod to the private members club of James Bond's M, and reflects our ethos that Hush is like a private members club without the membership. Hush has a natural 60s connection; the windows of Blades look in to Jimi Hendrix's apartment and a selection of 60s photography of Sir Roger Moore and other film stars from Hush co-founder Geoffrey Moore's personal collection line the walls. Together with Hush's natural affiliation with Bond, Blades is an opportunity to rediscover the glamour of the era. Blades is also proud to showcase one of the most extensive lists of fine and rare whiskies in London, including several lost distilleries of Scotland. Blades offers a charming and elegant setting for any event and is particularly fitting for intimate wedding receptions, bridal showers or birthday dinners. Adjacent to the cocktail lounge on the first floor, the restaurant can accommodate up to 40 guests for a seated reception or 50 guests for a cocktail party when hired exclusively.



Room configurations





Event Planning

Access Times

Breakfast 8.00am – 10.30am

Lunch 12.00pm – 4.30pm

Dinner 6.30pm – 12.30am

Music

Hush background music

Facilities

Cloakroom

Disabled Access

60" TV stand

Microphone and speaker

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.



AVIATOR
AT HUSH

Best Bar in London

London Club and Bar awards 2017

Host your party in one of London's most prestigious cocktail bars. Allow Aviator's expert team of mixologists to lead you on a journey around the world without leaving your bar stool to discover a time when luxury ruled the skies. Fitting for cocktail and canapé receptions for up to 100 guests, Aviator hosts an array of corporate and private events, whatever the occasion. Discreetly located off the main bar area is The Concorde Room, an exclusive den available for parties of up to eighteen. Semi-private areas from 10 - 50 standing guests can also be reserved whether you are looking for the perfect spot for after-work drinks or to impress friends and family. Our skilled and committed team of mixologists can also bring Aviator to you. From hosting a cocktail masterclass in the comfort of your own home, team building at your office or hiring our bar team to bring their first-class cocktails to your party.

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HAVE A LOOK AT OUR 3D MAP SHOWING ALL SPACES OF HUSH

[Click here](#)



We look forward to creating a memorable event for your special occasion at Hush. Please do not hesitate to contact our experienced and dedicated events team for further details.

Contact:

For event enquiries:
events@hush.co.uk
02076591523

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