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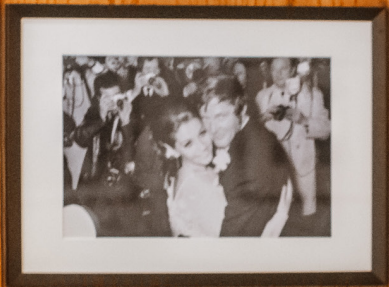


EST. 1999
Hush
PRIVATE DINING & EVENTS



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.



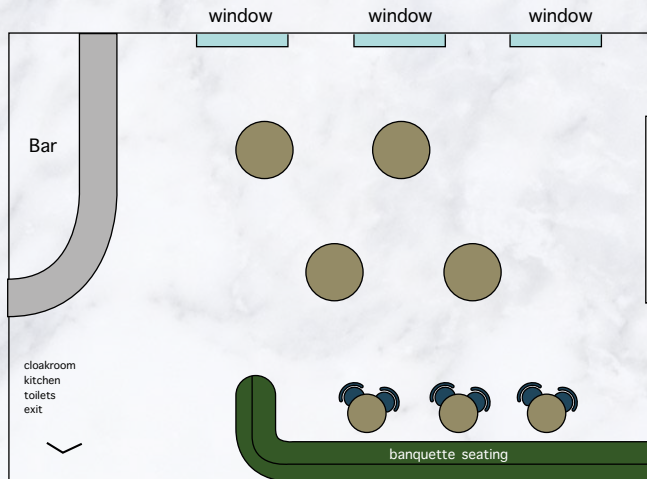
SIR
Frederic Moore
PRIVATE DINING ROOM



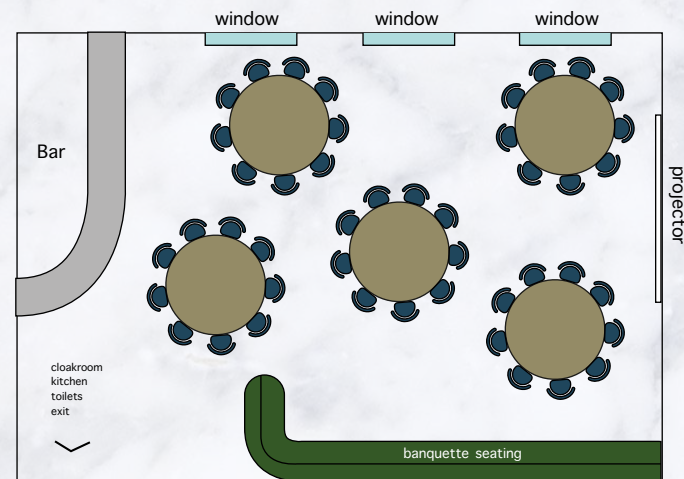
SIR
Ben Moore
PRIVATE DINING ROOM

Room configurations

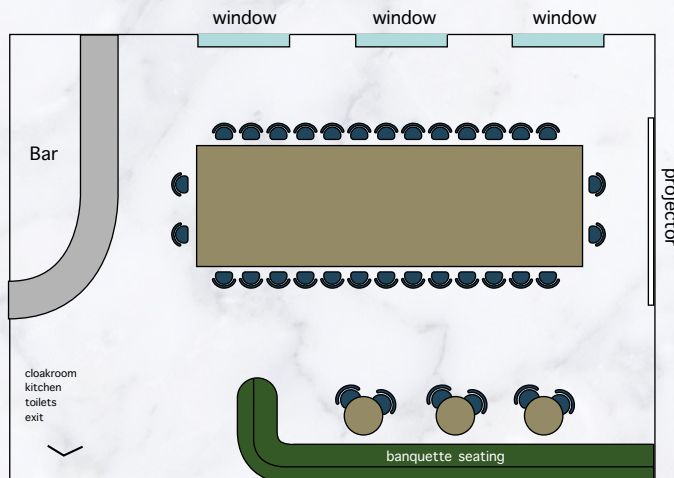
Dimensions 12.65m x 6.65m



Standing up to 80 guests



Seats up to 54 guests



Seats 10 to 30 guests

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Wine & Champagne

CHAMPAGNE

	125ml	Bottle
Testulat Carte d'Or Brut Blanc de Noirs	17	95
Testulat Rosé	18	105
Taittinger Brut	28	155
Champagne Drappier Brut 1er Cru		140
Testulat Blanc de Blancs		145
Champagne Drappier Clarevallis Organic Extra Brut		155
Bollinger Special Cuvee Brut		165
Veuve Clicquot Brut		170
Ruinart Blanc de Blancs		175
Ruinart Rose		190
Beau Joie Brut		215
Beau Joie Rose		275
Dom Perignon Vintage NV		320

ROSÉ

	Glass	Bottle
Grenache, Syrah, Cinsault, Margnat, France 2020	13	48
Grenache, Syrah, Cinsault, M de Minuty Côtes de Provence, France 2020	15	58
Sangiovese Merlot Albia Ricasoli IGT, Italy 2020	16	64
Rolle Grenache Cinsault, Bodvar N 5 Cotes de Provence, France 2020	17	70
Grenache Rolle Whispering Angel, Provence, France 2020	26	90

BEERS & CIDERS

Menabrea Lager	6.5
Meantime Pale Ale	6.5
Bavarian NOAM	8
0% alcohol Lucky Saint	6.5

WINES BY THE GLASS AND BOTTLE

White Wine

White Wine	Glass	Bottle	Red Wine	Glass	Bottle
Semillon Saint Vincente Baron, Bordeaux Sec, France 2020	10	40	Cabernet Sauvignon Saint Magdelaine , Pays D'Oc ,France 2021"	10	40
Chardonnay Mami, Veneto, Italy 2021	11	44	Merlot Mami, Veneto, Italy 2021	11	44
Pinot Grigio Le Rugiade DOC, Veneto, Italy 2021	12.5	50	Montepulciano d'Abruzzo, Angelo, Italy 2019	12.5	48
7 Magnifics Rebels de Batea White, Spain 2021	13.5	54	Malbec Sierra Alta, Mendoza, Argentina 2019	13	52
Lugana Villa Annone, Veneto, Italy, 2019	14	56	Cabernet Sauvignon, Chateau Haut Closet, Bordeaux, France 2020	13.5	54
Sauvignon Blanc, IGP Côtes de Gascogne, France 2020	14	56	Chianti, DOCG Colli Senesi, Poggio Salvi Tuscany, Italy 2018	14.5	58
Vernaccia di San Gimignano DOCG Rubicini, Tuscany, Italy	15	60	Morellino Di Scansano, DOCG I Butteri, Poggio Salvi Italy, 2018	15	60
Gavi DOCG , Il Rocchin, Piedmont, Italy 2021	16	64	Tempranillo Garnacha, Rioja Tinto, Spain 2018	16	64
Rabigato Gouveio Pedra a Pedra Branco, Douro DOC, Portugal 2018		64	Pinot Noir, Coopers Creek, Marlborough, New Zealand 2020	16	64
Riesling Calcaires Jaunes, Muré, Alsace 2019		66	Valpolicella Classico, Bonacosta Masi, Veneto, Italy 2020		62
Mâcon-Villages, Domaine Les Chenevières, France 2019		70	Primitivo, Tormaresca Nèprica, Puglia, Italy 2020		64
Sauvignon Blanc, Cope Hill, New Zealand 2020		74	Touriga National Pedra a Pedra Tinto, Douro DOC, Portugal 2018		66
Vermentino Valupta Organic, Terre Siciliane, Italy 2020		76	Pinot Noir La Vignee Bouchard, Burgundy, France 2020		76
Falanghina DOP Farro, Campania, Italy 2019		78	Syrah Valupta Organic, Terre Siciliane, Italy 2020		78
Pouilly-Fumé Les Chailloux Silex, Chatelain, France 2019		90	Merlot, Château Montaignillon, Montagne-Saint-Emilion, France 2018		84
Sancerre La Croix du Roy, Crochet, France 2020		94	Montepulciano Merlot, Terra di Confine, Umbria, Italy 2013		90
Chablis Fevre, Burgundy, France 2019		96	Pinot Nero, Meczan Tenuta J Hofstätter, Italy 2020		90
Pouilly fuisse Bouchard Pere & Fils, France 2018		98	Gigondas, Château du Trignon, France 2016		95
Sauvignon Blanc Russiz Superiore, Felluga 2020	120		Merlot Bordeaux Ronan by Cliney, France 2014		98
Saint-Joseph Blanc La Source, Ferraton, France 2018	130		Vino Nobile di Montepulciano DOCG, Poggio Salvi, Tuscany, Italy 2015	110	
Châteauneuf-du-pape Domaine de Beaufrenard, France 2020	155		Brunello di Montalcino DOCG Poggio Conte, Tuscany Italy 2016	160	
Corton Charlemagne Grand Cru, France 2017	350		Châteauneuf-du-Pape Le Parvis, Ferraton, France 2019	160	
			Amarone della valpolicella Falezze, Luca Anselmi, Veneto, Italy 2015	225	
			Barolo Bussia, Prunotto, Piedmont, Italy 2013	250	

Wines subject to availability and Vintage changes

Red Wine

Red Wine	Glass	Bottle
Cabernet Sauvignon Saint Magdelaine , Pays D'Oc ,France 2021"	10	40
Merlot Mami, Veneto, Italy 2021	11	44
Montepulciano d'Abruzzo, Angelo, Italy 2019	12.5	48
Malbec Sierra Alta, Mendoza, Argentina 2019	13	52
Cabernet Sauvignon, Chateau Haut Closet, Bordeaux, France 2020	13.5	54
Chianti, DOCG Colli Senesi, Poggio Salvi Tuscany, Italy 2018	14.5	58
Morellino Di Scansano, DOCG I Butteri, Poggio Salvi Italy, 2018	15	60
Tempranillo Garnacha, Rioja Tinto, Spain 2018	16	64
Pinot Noir, Coopers Creek, Marlborough, New Zealand 2020	16	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		160
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

Hush

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Events Menu Cocktails

CLASSIC £15

Old Fashioned

Woodford Reserve Bourbon, Sugar, Bitters.

Mojito

Plantation Rum, Lime, Mint, Sugar, Soda

Tom Collins

Gin, Lemon, Soda

Mexican Mule

Cazcabel Blanco, Lime, Bitters Ginger Beer

Cosmopolitan

Grey Goose Vodka, Pierre Ferrand Curacao,
Lime, Cranberry

SPRITZES & SPARKLING £16

St Germain Royal

St Germain Elderflower liqueur and Bubbles

Cherry Spritz

Tanqueray Orange Seville, Cherry Bitter,
Rose wine, Soda

Russian Spring Punch

Reyka Vodka, Chambord, Lemon,
Sugar, Champagne

Bellini

Prosecco, Peach Liqueur, Peach Purée

TWIST £15

Smoke Fashion

Cut Smoked Rum, Hazelnut Liqueur, Bitters,
Amaro Tincture

Monkey Colada

Monkey Shoulder Whiskey, Coconut Cream,
Pineapple, Lime

Patron Paloma

Patron Reposado, Lime, Bitters,
Grapefruit Soda, Salt

Twisted Mojito

Vanilla Vodka, Lime, Sugar, Mint, Ginger Ale

ZERO PROOF £12

Ape-no Spritz

Lyres Aperitivo 0%Abv,
Ginger Ale, Orange

Virgin Mojito

Mint, Lime, Sugar, Soda,
Apple Juice

Sweet Cuddle

Lyres Amaretto 0%Abv, Cranberry,
lime, Sugar, Soda

Private Dining Menus

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Express Lunch

Available daily, 12-3:30pm

£60

Starters

Tuna Tartare, guacamole, sesame seeds, ginger soy

Burrata roast plum tomatoes, basil pesto

Beef Fillet Carpaccio baby rocket, wild mushrooms, parmesan, aged balsamic glaze

Mains

Veal Scaloppine wild mushroom sauce

Salmon Pave red radish, green asparagus, pink pepper sauce, grilled lemon

Mushroom and Cheese Crepes Au Gratin

(Side dishes to share: Spinach, Potato Salad, Tenderstem Broccoli)

Desserts

Tiramisù

Deconstructed Cheesecake fresh berries, berry coulis

Seasonal Fruit Salad

Please inform us about any dietary requirements or allergies and we will be happy to assist you. All prices include VAT.

An optional service charge of 15% will be added to your bill.

🌿 Celery 🦞 Crustaceans 🥚 Egg 🐟 Fish 🌾 Gluten 🥛 Milk 🧄 Mustard 🌰 Nuts 🍫 Soy
(v) Vegetarian (vg) Vegan (gf) Gluten Free

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Event Menu at £70

Starters

Yellowtail Tartare, apple chutney, bottarga, crispy fennel

Burrata roast plum tomatoes, basil pesto

Beef Fillet Carpaccio baby rocket, wild mushrooms, parmesan, aged balsamic glaze

Shrimp Ceviche jalapeño, heritage tomatoes, chorizo foam

Mains

Rib-Eye sautéed artichokes

Veal Scaloppine wild mushroom sauce

Salmon Pave red radish, green asparagus, pink pepper sauce, grilled lemon

Mushroom and Cheese Crepes Au Gratin

(Side dishes to share: Spinach, Potato Salad, Tenderstem Broccoli)

Desserts

Tiramisù

De-constructed Cheesecake fresh berries, berry coulis

Seasonal Fruit Salad

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Private Dining Menus

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Event Menu at £90

Starters

Beef Tartare capers, anchovies, shallot, wholegrain mustard, egg yok, chives
Shrimp Ceviche jalapeño, heritage tomatoes, chorizo foam
Tuna Tartare guacamole, sesame, ginger, soy
Burrata roasted plum tomato, basil pesto
Eggplant Millefeuille fresh Datterini sauce, buffalo mozzarella, fried basil

Mains

Lobster Oscar beef fillet, bearnaise sauce
Seabass Provençal herbs, guazzetto sauce, potato crust
Salmon Pave red radish, green asparagus, pink pepper sauce, grilled lemon
Veal Scaloppine wild mushroom sauce
Asparagus and Green Pea Risotto

(Side dishes to share: Artichoke Salad, Spinach, Potato Salad, Tenderstem Broccoli)

Desserts

Tiramisù

De-constructed Cheesecake fresh berries, berry coulis

Seasonal Fruit Salad

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Event Menu at £110

Starters

Scallop Carpaccio green asparagus, lime zest, caviar, crispy leek
Tuna Tartare guacamole, sesame, ginger, soy
Beef Fillet Carpaccio baby rocket, wild mushrooms, parmesan, aged balsamic glaze
Yellowtail Sashimi wasabi mayo, confit garlic, passion fruit, fried quinoa
Braised Artichoke mint, garlic, croutons
Burrata San Daniele prosciutto, fresh summer truffle

Mains

Tournado Rossini, sautéed spinach, foie gras, roasted chips
Turbot saffron potato cream, hummus, smoked paprika, spring onion
Wild Halibut lobster sauce
Mushroom and Cheese Crepes Au Gratin
Provençal Lamb Rack crushed peas, herbs, honey demiglace

(Side dishes to share: Artichoke Salad, Spinach, Potato Salad, Tenderstem Broccoli)

Desserts

Tiramisù

De-constructed Cheesecake fresh berries, berry coulis

Seasonal Fruit Salad

Please inform us about any dietary requirements or allergies and we will be happy to assist you. All prices include VAT.

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Private Dining Menus



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Canapes

Meat £4

Beef Tartare Crouton, Truffle & Hazelnut oil
Rosemary Tart, Burrata Cream, Mortadella and Pistacchio
Parmesan Mousse & Parma Ham tart
Mini Beef Wellington, Cranberry sauce

Fish £4

Salmon Cracker, Avocado & Cream cheese
Lobster Mousse
Crab-Cake Marie Rose sauce
Yellow-Tail Chevice, Wasabi mayo




Vegetarian £4

Beetroot Tart & Guacamole
Vegetable caponata
Cherry Tomato stuffed with Burrata Mousse & Micro Basil
Honey-Roasted Cauliflower

Substantial / Bowl Food £6

Curry Praws Risotto
Gnocchi Gorgonzola
Sea-Bass Roll, Provencale erbs
Short Rib, Spinach Bbq sauce
Aubergine Shakshouka
Quinoa Salad, Courgette Carrot and Avocado with Lemon olive oil & Mint

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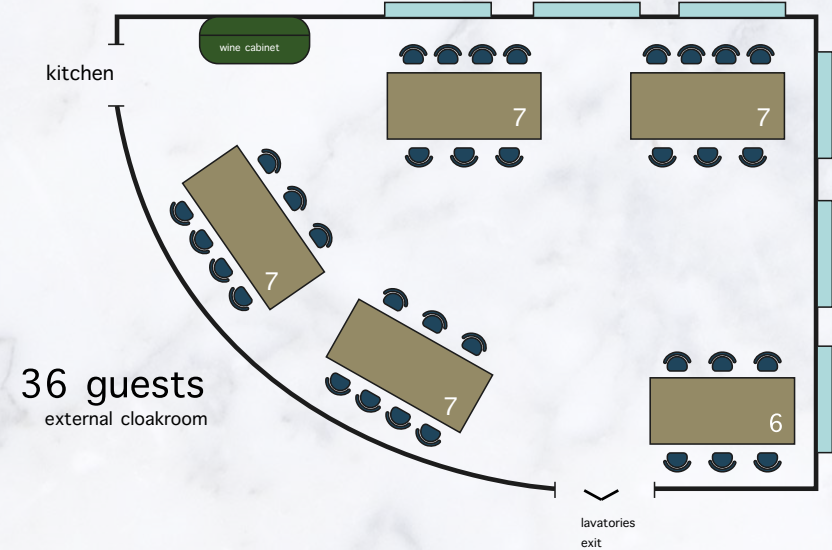
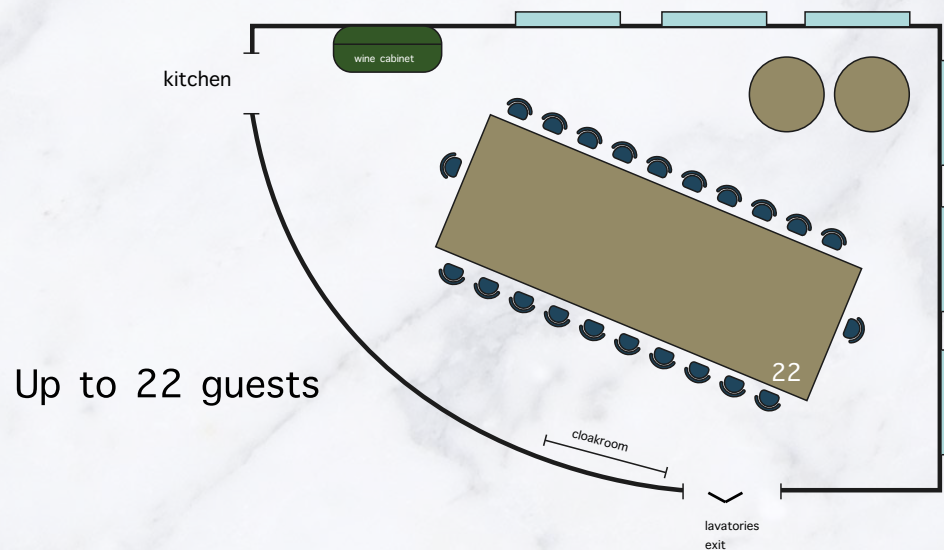
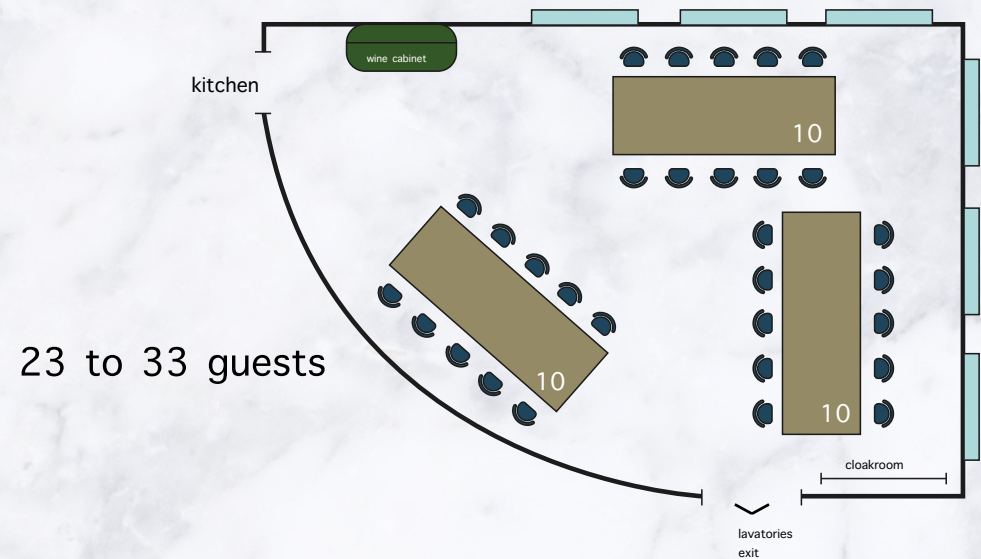
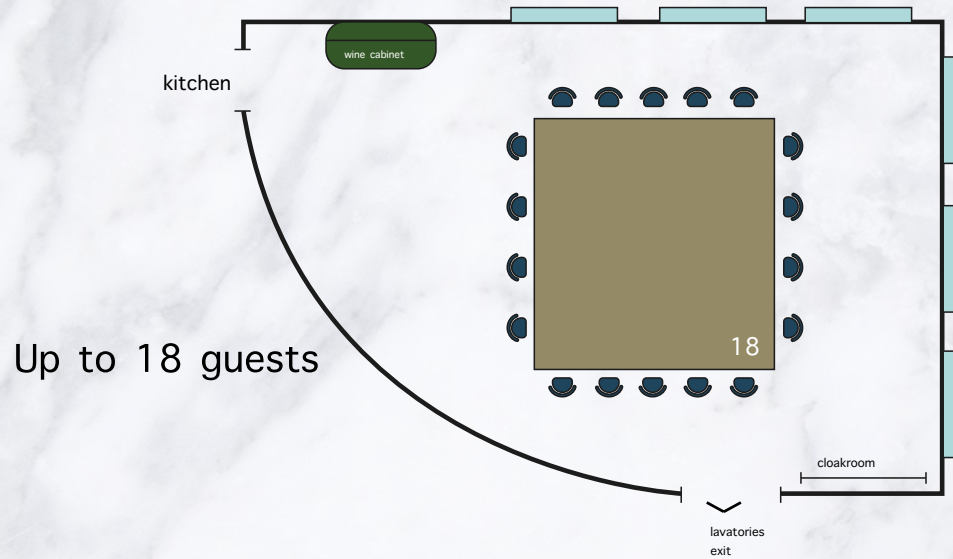
BLADES

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 36 guests for a seated reception or 40 guests for a cocktail party when hired exclusively.



Room configurations





Event Planning

Access Times

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

Hand held microphone

Complimentary Wi-Fi

DJ, live music and entertainment can be requested and are subject to availability. Cost will be added to the final bill.

Any enquiry for flowers can be directed to our florist
at mayfair@moysesflowers.co.uk

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.

EST. 1999

Hush



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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Hush

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