



Hush

EST. 1999



Mayfair Bread Basket *crossed semolina sourdough, black olive ciabatta, carasau, artisanal grissini* (v) 6.5

Focaccia Pugliese (v) 6

RAW & CURED

Beef Fillet Carpaccio *parmesan, burrata cream, hazelnut, lime, truffle* 21

Tuna Tartare *guacamole, ginger soy, sesame seeds* 16

Yellowtail Tartare *apple chutney, amalfi lemon, olive oil, bottarga* 19

Trio di Prosciutto *prosciutto di parma, coppa, spianata* 16

Trio of Pecorino *truffle, chilli, red grapes pomace, honey* (v) 18

SMALL PLATES

Zucchini Fritti (v) 6

Purple Sprouting Broccoli Tempura *yuzu miso sauce* (vg) 8

Fried Chicken *wild garlic miso* 9

Wild Prawns A La Plancha *pil pil dressing* 21

Burrata *dill oil, red and yellow cherry tomatoes, black garlic, cherry mozzarella* (v) 16

Chicken Fajitas *red onion, bell pepper, beurre de Paris* 18

SALADS

Beetroot, Goat's Cheese & Balsamic Glaze (v) 14

Quinoa, Avocado, Courgette, Mint (vg) 14

Salad Niçoise *tuna confit, baby gem, sundried tomatoes, red onion, baby potatoes, soft boiled egg, croutons* 18

PASTA & RISOTTO

'Parmesan Wheel' Cacio & Pepe (v) 18
Add fresh winter truffle (v) 8

Porcini Mushroom Risotto (vg) 21
Add fresh winter truffle (v) 8

Swordfish Calamarata *aubergine, pistachio granola, lime zest* 24

Potato Gnocchi Gratin *tomato sauce, burrata, aubergine, parmesan* (v) 22

Venetian Curry Prawn Risotto *grilled tiger prawns, crispy shallots* 26

Pappardelle Ragù *super slow roasted venison, rosemary breadcrumbs* 22

MAINS

Slow Roasted Lamb Shank *sweet potato mash, roast mushrooms* 34

Short Rib *BBQ sauce, sautéed spinach, wholegrain mustard, garlic butter* 30

'Elephant's Ear' Veal Milanese *bone in, lemon* 36

Confit Duck Shepherd's Pie 26

Hush Cheeseburger 19

Veal Scaloppine *lemon butter sauce, parsley* 26

GRILLS

Beef Fillet *wild mushroom sauce truffle mashed potatoes* 38
Add fresh winter truffle 8

Dover Sole *grilled or meuniere* 42

Stuffed Squid *taggiasca olives, Datterini tomatoes, breadcrumbs, capers, marinara sauce*

Spatchcock Grilled Chicken *salmoriglio sauce* 22

Sea Bass Fillet *confit cherry tomatoes, capers and olives* 28

SIDES

Sautéed Baby Spinach (vg) 7

Tenderstem Broccoli (vg) 7

Mashed Potatoes (v) 7

French Fries (vg) 6

Roast Mushrooms (vg) 7

Aspen Fries (vg) 9

Roast Potatoes (vg) 7

Baby Rocket, Datterini Tomatoes (vg) 7

PUDDINGS

Winter Berry Deconstructed Cheesecake 9

Chocolate Fondant *molten lotus heart, vanilla ice cream* 12

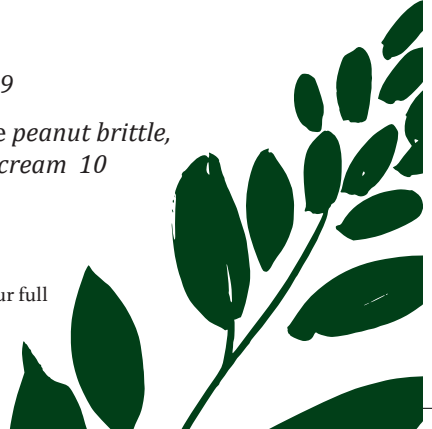


Ice Cream Selection

pistachio, vanilla, chocolate, strawberry, lemon sorbet, mango sorbet 4

Tiramisù 9

Valrhona Chocolate Slice *peanut brittle, salted caramel ice cream* 10

If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please ask to see our full allergy menu. All prices include VAT. An optional service charge of 13.5% will be added to your bill. (v) Vegetarian (vg) Vegan



WINE LIST

CHAMPAGNE

| | 125ml Bottle | | Bottle |
|---|--------------|-----|----------------------------------|
| Testulat Carte d'Or Brut Blanc de Noirs | 16 | 90 | Taittinger Brut 155 |
| Testulat Rosé | 17 | 100 | Bollinger Special Cuvee Brut 165 |
| Canard-Duchene Cuvee Leonie Brut | 20 | 120 | Ruinart Blanc de Blancs 175 |
| Canard-Duchene Leonie Brut Rose | 22 | 132 | Ruinart Rose 190 |
| Champagne Drappier Brut 1er Cru | | 140 | Beau Joie Brut 215 |
| Testulat Blanc de Blancs | | 145 | Beau Joie Rose 275 |
| Champagne Drappier Clarevallis Organic Extra Brut | | 155 | Dom Perignon Vintage NV 320 |

ROSÉ

| | Glass Bottle | | Glass Bottle |
|---|--------------|----|--|
| Grenache, Syrah, Cinsault, Margnat, France 2020 | 12 | 48 | Rolle Grenache Cinsault, Bodvar N 5 Cotes de Provence, France 2020 17 70 |
| Grenache, Syrah, Cinsault, M de Minuty Côtes de Provence, France 2020 | 14 | 56 | Grenache Rolle Whispering Angel, Provence, France 2020 90 |
| Sangiovese Merlot Albia Ricasoli IGT, Italy 2020 | 16 | 64 | |

WINES BY THE GLASS AND BOTTLE

White Wine

| | Glass | Bottle |
|---|-------|--------|
| Semillon Saint Vincente Baron, Bordeaux Sec, France 2020 | 9.5 | 38 |
| Chardonnay Mami, Veneto, Italy 2021 | 10 | 40 |
| Pinot Grigio U Nick la Tordera Veneto, Italy 2019 | 12 | 48 |
| Albariño Valminor Rias Baixas, Spain 2021 | 12.5 | 50 |
| Lugana Villa Annone, Veneto, Italy, 2019 | 13.5 | 54 |
| Sauvignon Blanc, IGP Côtes de Gascogne, France 2020 | 14 | 56 |
| Vernaccia di San Gimignano DOCG Rubicini, Tuscany, Italy | 14.50 | 58 |
| Gavi DOCG, Il Rocchin, Piedmont, Italy 2021 | 15.5 | 62 |
| Pinot Blanc Les Iris, Muré, Alsace, France 2018 | | 58 |
| Rabigato Gouveio Pedra a Pedra Branco, Douro DOC, Portugal 2018 | | 62 |
| Riesling Calcaires Jaunes, Muré, Alsace 2019 | | 64 |
| Mâcon-Villages, Domaine Les Chenevières, France 2019 | | 66 |
| Sauvignon Blanc, Cope Hill, New Zealand 2020 | | 72 |
| Vermentino Valupta Organic, Terre Siciliane, Italy 2020 | | 74 |
| Fiano Roychello, Tormaresca, Apulia, 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 | | 145 |
| Corton Charlemagne Grand Cru, France 2017 | | 350 |

Wines subject to availability and Vintage changes

Red Wine

| | Glass | Bottle |
|--|-------|--------|
| Cabernet Sauvignon Saint Magdelaine, Pays D'Oc, France 2021" | 9.5 | 38 |
| Merlot Mami, Veneto, Italy 2021 | 10 | 40 |
| Montepulciano d'Abruzzo, Angelo, Italy 2019 | 11 | 44 |
| Malbec Sierra Alta, Mendoza, Argentina 2019 | 12.5 | 50 |
| Merlot Cabernet Sauvignon, Chateau Roc de Levrault, France 2016 | 13.5 | 54 |
| Chianti, DOCG Colli Senesi, Poggio Salvi Tuscany, Italy 2018 | 14 | 56 |
| Morellino Di Scansano, DOCG I Butteri, Poggio Salvi Italy, 2018 | 14.5 | 58 |
| 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 | | 60 |
| Primitivo, Tormaresca Nèprica, Puglia, Italy 2020 | | 62 |
| Touriga National Pedra a Pedra Tinto, Douro DOC, Portugal 2018 | | 64 |
| 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 | | 82 |
| Montepulciano Merlot, Terra di Confine, Umbria, Italy 2013 | | 88 |
| 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 | | 145 |
| Châteauneuf-du-Pape Le Parvis, Ferraton, France 2019 | | 150 |
| 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 Presents

'Pineapple Grove'

with



Takes a dive into 60's tropicalia this Spring...

Cocktails all at £15

Frozen Fancy Colada

Plantation Stiggins' Fancy Pineapple Rum, coconut cream, lime, pineapple, orange

Stiggins' Daiquiri

Plantation Stiggins' Fancy Pineapple Rum, lime, sugar

Hush Groove

Plantation 5 years old Rum, Plantation Stiggins' Fancy Pineapple Rum, kiwi & strawberry cordial, Savoia aperitivo, Fever Tree soda water

X Old Fashioned

Plantation XO, Plantation Overproof Rum, Plantation Original Dark Rum, Suze and Benedictine Liqueurs, bitters

3 Stars Spritz

Plantation 3 Stars white Rum, Pierre Ferrand Dry Curaçao, bergamot, apricot liqueur, Fever Tree apricot soda

Tag your Plantation Rum creations @hushmayfair and @plantation.rum and we'll share our favourites!

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