Hush

EST. 1999

Wine & Champagne

CHAMPAGNE

	125ml	Bottle
Testulat Carte d'Or Brut Blanc de Noirs	15	85
Testulat Rosé	16	90
Taittinger Brut	22	125
Maxim Prosecco DOC Extra Dry		60
Bollinger Special Cuvee Brut		130
Veuve Clicquot Brut		140
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	12	46
Grenache, Syrah, Cinsault, M de Minuty Côtes de Provence, France 2020	14	56
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	22	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

	Glass	Bottle
Semillon Saint Vincente Baron, Bordeaux Sec, France 2020	9	35
Chardonnay Mami, Veneto, Italy 2021	10	40
Pinot Grigio Le Rugiade DOC, Veneto, Italy 2021	12	48
7 Magnifics Rebels de Batea White, Spain 2021	13	52
Sauvignon Blanc, IGP Côtes de Gascogne, France 2020	13.5	54
Lugana Villa Annone, Veneto, Italy, 2019	14	56
Vernaccia di San Gimignano DOCG Rubicini, Tuscany, Italy	15	60
Gavi DOCG , Il Rocchin, Piedmont, Italy 2021	15.5	62
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
Falanghina DOP Farro, Campania, Italy 2019		78
Pouilly-Fumé Les Chailloux Silex, Chatelain, France 2019		88
Sancerre La Croix du Roy, Crochet, France 2020		90
Chablis Fevre, Burgundy, France 2019		96
Poully 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 Beaurenard, 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	35
Merlot Mami, Veneto, Italy 2021	10	40
Montepulciano d'Abruzzo, Angelo, Italy 2019	12	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	15.5	62
Pinot Noir, Coopers Creek, Marlborough, New Zealand 2020	16	64
Valpolicella Classico, Bonacosta Masi, Veneto, Italy 2020		58
Primitivo, Tormaresca Nèprica, Puglia, Italy 2020		60
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 Montaiguillon, Montagne-Saint-Emilion, France 2018		82
Montepulciano Merlot, Terra di Confine, Umbria, Italy 2013		85
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 valpollicella 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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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 Curracao, 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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Event Menu at £70

Starters

Sea Bass *tartare cucumber, Amalfi lemon, olive oil*

Burrata *roasted plum tomatoes, basil pesto*

Beef filet Carpaccio *baby rocket, wild mushrooms, parmesan, aged balsamic glaze*

Mains

Beef Rib-eye *triple cut chips - sundried tomato , gravy*

Hispi *cabbage spiced cauliflower puree, dukkha*

Grilled Cod *aubergine caponata, Mediterranean sauce, parsley land*

(Side dishes to share : spinach, potatoes salad, tendersteam broccoli)

Desserts

Tiramisù

Cheesecake

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.
(v) Vegetarian (vg) Vegan (gf) Gluten Free

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Event Menu at £90

Starters

Beef Tartare *capers, anchovies, shallot, wholegrain mustard, egg yolk, chives*

Tuna Tartare *guacamole, sesame seeds, ginger soy*

Burrata *roasted plum tomato, basil pesto*

Mains

Italian Black Angus beef fillet *green peppercorn sauce*

Seabass A L'Isolana Confit *Datterini tomatoes, capers, olives*

Veal Scaloppine *wild mushroom sauce*

Asparagus and Green Peas Risotto

(Side dishes to share: artichokes salad, spinach, potatoes salad, tendersteam broccoli)

Desserts

Tiramisù

Cheesecake

Seasonal Fruit Salad

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Private Dining Menus

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Event Menu at £110

Starters

Tuna Tartare *guacamole, sesame seeds, ginger soy*

Beef fillet Carpaccio *baby rocket, wild mushrooms, parmesan, aged balsamic glaze*

Burrata *prosciutto San Daniele,*

Aubergine Sicilian Caponata

Mains

Italian Black Angus Beef Fillet *green peppercorn sauce*

Grilled Cod *aubergine caponata, Mediterranean sauce, parsley land*

Provençal Lamb Rack *grated pistachio, gravy*

Asparagus Risotto *and pea garden*

(Side dishes to share: artichokes salad, spinach, potatoes salad, tendersteam broccoli)

Desserts

Tiramisù

Cheesecake

Seasonal Fruit Salad

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Canapes

Meat £4

Beef Tartare Crouton & Truffle

Cebo Iberico Ham *wrapped guindilla chilli*

Mini Beef Wellington *and cranberry sauce*

Grilled Chemoula Chicken Skewer *yoghurt and coriander*

Fish £4

Tuna Tartar Crouton *avocado and miso*

Sea Bass Tartar Crouton *olive oil and amalfi lemon*

White Anchovies *parmesan crest and chilli oil*

Vegetarian £4

Beetroot Tart & Guacamole

Vegetable Caponata

Tomato Tartlet and Basil

Cauliflower Taboulet

Substantial / Bowl Food £6

Curry Praws Risotto

Gnocchi Peas and Smoked Scamorza

Cauliflower Taboulet

Short Rib Ravioli with Gravy

Aubergine Shakshouka

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