



Strawberry Fields Sakurao Gin, Luxardo Sangue Morlacco, Strawberry Liqueur, Fresh Strawberry, Lime Peel, Franklin & Sons Rhubarb Tonic Water with Hibiscus

In full bloom Sakurao Gin, La Copa vermouth, Orange Peel, Rosemary, Franklin & Sons Pomegranate & Hibiscus infused Soda, Luc Belaire Gold

Paradise Garden Sakurao Gin, Fresh Mint, Cucumber, Lime juice, Elderflower Cordial, Franklin & Sons Tonic water

Spring it on Sakurao Gin, Italicus, Honey, Lemon Peel, Franklin & Sons Pink Grapefruit Tonic Water with Bergamot

Olives fried in breadcrumbs ‘Milanese’ 5 Pao De Queijo Hot Breadsticks tomato tapenade 7
Shishito Peppers yuzu salt, blackened lime 8 Parmesan Courgettes herb mayonnaise 6

SMALL PLATES

Purple Sprouting Broccoli Tempura red pepper & almond dip	11
Spiced Artichoke Fritters smoked garlic & lemon mayonnaise	12
Crispy Duck Croquettes spring pea cream	13
Moroccan Chicken Cigars red pepper & almond romesco	12
Torched Salmon Sashimi avocado cream, wasabi, ponzu dressing	15
Beef Tataki shallot confit, crispy kale, garlic crisps, ponzu, mirin	19
Tuna Tartare ponzu & avocado	16
Spicy Tuna Crispy Rice sriracha mayo	16
Black Fig & Burrata Salad sesame candy	16
Shaved Brussels Sprouts Caesar Salad chickpea croutons	11/17
Dorset Crab & Lobster Salad	19
Watermelon & Feta Salad red onion, raspberry balsamic	11
Steak Tartare classic or chipotle	15
Carpaccio of Beef ‘Harry’s Bar style’ horseradish mayonnaise	17
Jamon de Iberico de Bellota 4 year aged	20
Bajan Prawn Tostadas pineapple salsa, guacamole, smoky tomato sauce	15
Sautéed Scallops cauliflower purée, hazelnut crumble	16
Plancha Tiger Prawns chilli dressing, burnt lime	14
Seafood Cocktail scallops, crab, prawns, avocado	18

PASTA & RISOTTO

Lobster Taglierini tomato, chilli & garlic	29
Grilled Tiger Prawn Venetian Curry Risotto crispy shallots	22
Piemontese Ravioli parmesan & Iberico ham sauce	18
Tortelloni of spring peas and mint with wild garlic	16
Mafaldine spicy sausage, toasted breadcrumbs	18
Tagliatelle Cacio e Pepe, fresh black summer truffles	30

MAINS

Aubergine “Holstein” aubergine schnitzel, fried egg, shaved truffle	16
Flat Iron Chicken fresh tarragon gremolata, caramelised garlic purée	18
Grilled Calamari saffron aioli, rocket, gigante beans	17
Roasted Tuna pistachio crust, aubergine caviar, fennel salad	24
Fillet of John Dory spinach, saffron, clam sauce	28
The Hush Burger classic or with truffled brie	16/20
Slow Roast Pork Belly celeriac purée, quince chutney, crackling	22
Spicy Kerala Chicken Curry coconut rice & crushed peanuts	21
Miso marinated Blackened Cod fennel, purple sprouting broccoli tempura, yuzu mayo	24

GRILLS

Grilled Seabass avocado crema, pineapple salsa, micro herbs	23
Spiced Lamb Cutlets sriracha, marinated purple sprouting broccoli	28
Veal Chop wild mushrooms, sage butter	34
Whole Dover Sole on or off the bone	39
Grilled 16oz Ribeye on the bone Chimichurri, pea shoot vinaigrette	36

SIDES

Aspen Fries parmesan & truffle Oil with fresh summer truffles	8 20	Sautéed Green Beans with lemon oil	6	Hand Cut Chips	5
Creamed Spinach Hollandaise nutmeg	6	Roasted Celeriac Manuka Honey, toasted pumpkin seeds	6	Spring Peas sugar snaps, broad beans, baby shoots	6
Charred Hispi Cabbage romesco sauce	5	Sourdough Bread whipped maple butter	4	Rocket & Parmesan Salad	6

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 13.5% will be added to your bill