

Hush EST. 1999

STARTERS

- Pea and Mint Arancini 9
- Spiced Artichoke Fritters *smoked garlic and lemon mayonnaise* 11
- Grilled Asparagus *fried clarence court egg, summer truffle shaving* 12
- Torched Salmon Sashimi *avocado cream, wasabi, soy and lime dressing* 15,
- Tuna Tartare *ponzu & avocado* 16
- Dressed Dorset Crab & Lobster Salad 18
- Carpaccio of Beef "Harry's Bar" Style *horseradish mayonnaise* 17
- Courgette, Pecorino, Basil and Toasted Almond Salad 8

SANDWICHES

- All served with Aspen fries and a lemon, pine-nut and courgette slaw*
- Lemon Butter Lobster Roll 25
- Pressed Roast Chicken *avocado and tarragon mayo* 20
- Izakaya Fish Sandwich *lemon sole goujons, pickled radishes, sriracha and kewpie mayo* 20

MAINS

- Mayfair Carbonara Spaghetti *Parmesan, crisp Jamon Iberico, summer truffle shavings* 18
- Spring Pea Mint and Wild Garlic Tortelloni 16
- Grilled Tiger Prawn Venetian Curry Risotto *crispy shallots* 22
- Lobster Taglierini *tomato, chilli & garlic* 29
- Miso Marinated Black Cod *yuzu mayonnaise, fennel, salsify tempura* 24
- Flat Iron Chicken *tarragon gremolata, caramelised garlic* 18
- The Hush Hamburger *classic or with La Fromagerie truffle Brie* 16/20
- South Coast Lemon Sole Goujons *tartare sauce, pea purée* 17
- Aubergine Schnitzel *fried egg, shaved black truffle* 16
- Fillet Steak Béarnaise *rosemary & confit garlic, hand cut chips* 40

SIDES

- Aspen Fries *Parmesan, black truffle* 8
- Rosemary and Confit Garlic Hand Cut Chips 6
- Spring Pea Salad *fresh peas, sugar snaps, broad beans, baby shoots and radishes in buttermilk dressing* 6
- San Marzano Tomato Salad *basil, shallots, sherry vinaigrette* 6

DESSERTS

- Mars Bar Cheesecake *praline ice cream* 8
- Honeycomb Ice Cream *hot chocolate sauce* 7
- Deconstructed Lemon Meringue Tart 8
- English strawberries *shortbread, jersey cream* 8

AFTERNOON TEA 2-4.30PM

*All served with a choice of Hush bespoke loose-leaf tea
Minimum 2 people; price per person*

Mayfair Tea 45

Glass of Canard-Duchêne Cuvée Léonie

Hush gin and tonic oak smoked salmon and cream cheese on German rye,

Smoked ham with onion jam and watercress on tortano sourdough,

Manchego and quince jelly on soft white,

Corn-fed chicken and tarragon mayonnaise on tortano sourdough.

Warm scones with clotted cream and jams (Wendy Brandon gooseberry, blackberry and rhubarb)

Selection of our petit fours, macaroons, mini lemon tart, bakewell tart, cheesecake bites.