

WELCOME



Here, we like to do things a little differently. From artisanal ingredients to intriguing processes, our cocktails are hand crafted and hand delivered.

Whether you're in search of a perfectly mixed classic or a mind-blowing new creation, we promise you excitement, innovation and the very best.

Let our talented team be your guides to find you that perfect drink and then sit back, relax.
You're in safe hands.

Massimo Luca

MASSIMILIANO BOSIO & LUCA CICALESE
AND THE HUSH TEAM



BACK TO
THE FUTURE

OUR REINTERPRETATION OF SOME OF THE MOST
FAMOUS COCKTAILS IN HISTORY

HEY, DUDE

CREAMY, CHOCOLATEY

Hey, careful, man, there's a beverage here!

Taking inspiration from The Big Lebowski's love for White Russians, the Hush twist sees vodka mixed with fig and bitters, lengthened with coconut water and topped up with a homemade chocolate and stout foam. We think it would get the Dude's seal of approval. 14.50

MONKEY'S UNCLE

FRUITY, SPIRIT FORWARD

Go bananas for this 'sophisticated older gentleman's classic', the Manhattan. In this modern masterpiece, a strong blend of rums, fronted by our homemade banana rum is mixed perfectly with a blend of fortified wines and bitters. 15.50

WALKING DEAD

SPIRIT FORWARD, TROPICAL

A reimagining of the world's most infamous cocktail: the Zombie.

A super strong blend of rums, mixed with Ratafia, Pomegranate Molasses, Strega liquor, our homemade Jamaican jerk pineapple puree and fresh lime juice. Strictly no more than two per person per visit allowed, unless you want to leave looking like Shane Walsh in season 2 (spoiler alert!). 25.00

PERRITO CALIENTE

SOUR, REFRESHING

In the 1950's, both the Paloma and the Salty Dog made their appearance in the cocktail world, and we're celebrating them both in this refreshing highball with a kick: Ketel One vodka, homemade rosemary honey, lime and Two Keys grapefruit soda all served with a Tajin rim. 14.00

NOT JUST AN ESPRESSO MARTINI

NUTTY, CHOCOLATEY

This isn't just an espresso martini. It's a Hush espresso martini. We've taken Bulleit Bourbon, infused it with chocolate and pear, and combined it with Xante pear liquor, homemade salted almond syrup and a super ristretto coffee. Sophisticated, sublime and totally Hush. 14.00

SAILOR NEGRONI

SMOKY, BITTER

We first sampled this excellent negroni at the Mag Café in Milan, and it was so good that we couldn't resist adding it to our menu. Bitter Fusetti and Sailor's Coffee Liquor are perfectly stirred with Casamigos Mezcal and a blend of vermouths. With the kind permission of the Mag Café in Milan. 14.50

VANISHING ACT

SILKY, SMOOTH


Now you see it, now you don't. This is a Piña Colada, but not how you know it. Plantation 5 Year Old, Monymusk Whispering Breeze coconut rum liqueur, Giffard Banana du Brasil syrup, coconut, pineapple, spices and clarified milk create this near-clear colada. We'd tell you how we do it, but it's a magician's secret. 15.00

EVELYN

SAVOURY, FLORAL, BRINEY

We all know the classic Vesper martini, named after Casino Royale's beautiful agent, Vesper Lyne. Our martini twist is dedicated to another Bond spy: Evelyn Salt. Salty by name, salty by nature: this saline-rich martini sees oyster leaf infused Reyka, Bivost Gin, Lillet Blanc, eucalyptus syrup and Everleaf Marine all perfectly stirred together, evoking memories of 007's glamorous yachts sailing the open seas. 15.00

Please inform us about any dietary requirement or allergies.
All prices include VAT. An optional service charge of 13.5% will be added to your bill



DOCTOR'S ORDERS

SMOKY, ZESTY

In 1928, Alexander Flemming discovered Penicillin; in 2005 Milk & Honey's bartender Sam Ross created the Penicillin cocktail in his honour. Now, it's the 2020s, and the Doctor is giving you a new prescription: Patron Reposado mixed with homemade ginger and cacao blended scotch, Compass Box 'The Peat Monster' whisky, honey, chili tincture and citric solution. Take three times daily, combine with plenty of bed rest, and you'll be right as rain. 17.50

VIPERTEK

SPARKLING, ELECTRIC

In the early 1900's, there was a cocktail with such a kick that there was only one name for it: the French 75; named for the powerful 75mm cannon used by the French army. Nowadays, not only have guns evolved, but cocktails have too, and so our French 75 has become as electric as the Vipertek taser gun: Szechuan pepper infused Ketel One vodka, Umeshu plum liqueur and lemongrass cordial, all topped up with bubbles and served with our unique electric tincture. 16.00

POWER UP!

SAVOURY, NUTTY

In the world of Mario, mushrooms can have all sorts of surprising effects: some make you bigger, some make you smaller; some heal, whilst others give you speed. Here, their unique properties are the basis of this intriguing twist on an Old Fashioned: Homemade Peanut Butter Bulleit Bourbon, stirred to perfection with Calabro Porcino mushroom liquor, cherry and balsamic vinegar shrub, Flaggpunsch Swedish punch liquer and Aztec chocolate bitters. Drink up – it may help you defeat Bowser! 16.00

STRAWBERRY FIELDS FOREVER

FRUITY, SPIRIT FORWARD

Another Old Fashioned, you ask? The truth is, we love this drink so much that we just had to have two on our menu. This - Htime: a fruity take on the whisky drinkers' cocktail of choice. Johnny Walker Black and Bulleit Rye are stirred with homemade pineapple syrup, bitters and strawberry. So good it'll have you singing. 14.00



FROM THE ORCHARD

THE FUTURE OF FRUIT FORWARD COCKTAILS

JERK SPARROW

FRUITY, SPICED

Full spiced up Pierre Ferrand cognac, Plantation Pineapple rum, Peach liqueur, lemon, Roasted jerked pineapple puree, gunpowder syrup. 16.00

MADRE TIERRA

CITRUS SWEET, FRUITY

Cazcabel blanco, limequat juice, citrus agave, cactus liqueur. 14.00

BEATHA

REFRESHING, NUTTY

Peach stone infused Singleton whisky, lacto-fermented peach, Cadello liqueur, Fever-Tree soda water. 15.00

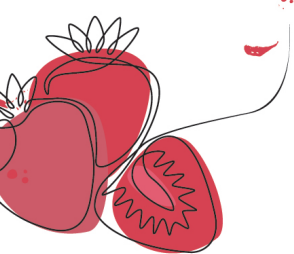
HIGH IN THE CLOUDS

SPIRIT FORWARD, FRUITY

Melon-infused Signal Hill Whisky, Belsazar Dry Vermouth, Tio Pepe, melon cloud. 15.00

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FROM THE FIELDS

UNEXPECTED HERBAL INFUSIONS

SCARLET LETTER

FRUTTY, SMOKY, REFRESHING

Taqueray 10 gin, Ojo De Dios mezcal, pineapple sage and strawberry puree, Fever-Tree cucumber tonic. 16.00

OLIVE OYL

DRY, SAVOURY, SPIRIT FORWARD

Grey Goose infused with olive herb, tarragon vermouth. 15.00

THE BITTER TRUTH

BITTER, SWEET, REFRESHING

Silent Pool gin, raspberry infused Fusetti, lemon verbena cordial, Fever-Tree raspberry and rose soda. 14.00

SEAL THE DILL

FRUITY, DRY, CARBONATED

Ketel One Vodka, Tio Pepe, dill cordial, watermelon, carbonation. 15.00



FROM THE FARM

COCKTAIL CHARCUTERIE



HISPANIC

BITTER, SAVOURY

Chorizo infused Tanqueray 10 gin, Taylor's 10 Tawny port, orange bitters, honey. 15.00

PROSCUITTO E MELONE

SAVOURY, FRUITY, SPIRIT FORWARD

Iberico Jamón Waqar Pisco, Melonade, absinthe, orange bitters. 15.00

THE LAST PARMESAN

CITRUSSEY, SAVOURY

Parmesan infused Ojo De Dios mezcal, Maraschino Luxardo, Green Chartreuse, Verjus, pomegranate agave. 16.00

THE HANGOVER PART 2

SAVOURY, SPICED

Bacon infused Ketel One Vodka, Cut Smoked Rum, secret spices, yuzu and tomato juice. 15.00

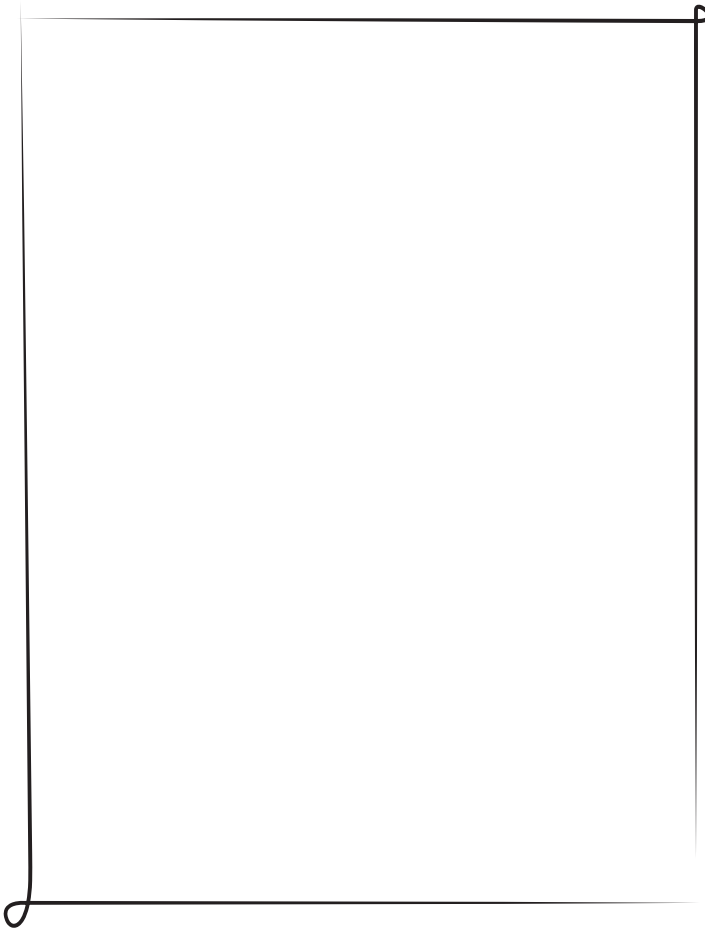


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THE HIDDEN GEM

Sometimes, the biggest treasure can be right under your nose.
Only the key holder can give you access to the jewel box..



21.00

ZERO PROOF

PINK DOVE

SWEET, HERBAL

Lyre's Italian Spritz, lime, rosemary honey, grapefruit soda, tajin. 9.00

MAC B

CRISP, REFRESHING

Everleaf Mountain, lemon verbena. 9.00

SCOOB

FRESH, TART


Everleaf Marine, dill cordial, kombucha. 9.00

TEEN SPIRIT

BOTANICAL, SWEET

Lyre's Aperitivo, melon, Fever-Tree raspberry and rose soda. 9.00

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SMOOTH & SMOKEY WHISKY

THE VERY BEST CASKS

HIGHLAND

Dalmore 15yrs	18.00
Dalmore King Alexander	50.00
Glenmorangie Nectar D'or	16.00
Glenmorangie Quinta Ruban	16.00
Oban	14.00

SPEYSIDE

Balvenie Double Wood 12yrs	15.00
Glenfiddich 15yrs	16.00
Glenfiddich 30yrs	70.00
Macallan 12yrs	18.00
The Singleton 12yrs old	14.00

ISLANDS

Highland Park 12yrs	12.00
Talisker 10yrs	12.00

ISLAY

Bruichladdich Black Art 1990	40.00
Bruichladdich Octomore	22.00
Lagavulin 16yrs	16.00
Laphroaig 10yrs	14.00

LOWLAND

Auchentoshan Three Woods	17.00
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OUTLAND

Nomad	15.00
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BLENDED SCOTCH

Compass Box Peat Monster	15.00
Johnnie Walker Black	11.00
Johnnie Walker Blue	35.00
Monkey Shoulder	12.00

DANMARK

Stauning Rye	20.00
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CANADA

Signal Hill	13.00
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IRISH

Green Spot	14.00
Jameson	11.00
Red Breast 12yrs	16.00
The Dead Rabbit	15.00
Samuel Gelston's Pinot Noire Cask	14.00

JAPANESE WHISKY

Nikka Coffey Grain	15.00
Nikka From the Barrel	16.00
Suntory Yamazaki 12yrs	25.00
Suntory Hakushu 12yrs	25.00
Suntory Toki	13.00

AMERICAN BOURBON

Blanton's Gold	22.00
Bulleit	11.00
Eagle Rare	15.00
Elijah Craig Small Batch	16.00
Evan Williams Single Barrel	16.00
Maker's 46	15.00
Michter's Number 1	19.00
Rebel Yell Reserve	13.00
Woodford Reserve	14.00

AMERICAN TENNESSE

Jack Daniel's Gentleman Jack	16.00
Jack Daniel's Single Barrel	18.00

AMERICAN RYE

Bulleit	11.00
Michter's	18.00
Rittenhouse Bottle in Bond	14.00
Woodford	15.00
Whistle Pig	20.00

ALMOST CLASSICS WHISKY

COCKTAILS

MONKEY COLADA

Monkey Shoulder, pineapple, coconut. 14.00

PAPER PLANE

Rebel Yell Bourbon, Luxardo Aperitivo, Amaro Montenegro, lemon. 14.00

ELIJAH CRAIG OLD FASHIONED

Elijah Craig bourbon, sugar, bitters. 16.00

PEATED NY SOUR

Compass Box Peat Monster, lemon, glair, fortified wines blend. 17.00

FANCIULLI

Rittenhouse Bottle in Bond, Blend of Vermouth, Fernet Branca. 14.00

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All spirits served as 50ml unless stated otherwise. 25ml measures are also available

CLEAR & SILKY VODKA

CRAFTED & DISTILLED

Beluga Noble (Russia)	14.00
Black Cow (UK)	12.00
Boatyard Vodka	13.00
Grey Goose (France)	13.00
Grey Goose Citron (France)	13.00
Grey Goose La Vanille (France)	13.00
Crystal Head (Canada)	15.00
Crystal Head Onyx (Canada)	16.00
Crystal Head Aurora (Canada)	18.00
Finlandia Grapefruit (Finland)	13.00
Ketel One (Netherlands)	11.00
Konik's Tail (Poland)	13.00
Reyka (Iceland)	11.00
Sauvella (France)	12.00
Stolichnaya Elit (Latvia)	15.00

ALMOST CLASSICS VODKA

COCKTAILS

EAST 8

Beluga Noble, Luxardo Aperitivo, lemon, pineapple, passion fruit. 16.00

ZERO WASTE GIMLET

Ketel one Vodka, Zero waste citrus cordial. 14.00

HOME PICKLED GIBSON

Ketel One Vodka, homemade pickle, blend of vermouths. 14.00

MARTINI FLIGHT

3 different expressions of a Vodka martini with Crystal Head classic, Onyx and Aurora. 30.00

RUSSIAN SPRING PUNCH

Stoli Elit, Chambord, berries, citrus and bubbles. 17.00

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BOTANICAL & FRESH GIN

CRAFTED & DISTILLED

Bombay Sapphire (England)	12.00
Bombay Reserve (England)	14.00
Boompjes Jenever Aude	15.00
Boompjes Jenever Jong	12.00
Gil Smoked	15.00
Ginepraio (Italy)	12.00
Ginepraio Navy Strength	14.00
Gin Mare (Spain)	13.00
Hendrick's (Scotland)	13.00
Highelere Castel London Dry (England)	14.00
London N 1	14.00
Monkey 47 (Germany)	16.00
N 3 Gin	15.00
Peter in Florence (Italy)	15.00
Roku (Japan)	13.00
Silent Pool (England)	13.00
Sipsmith Orange & Cacao (UK)	13.00
Sipsmith Sloe Gin (UK)	13.00
Sipsmith VJOP (UK)	16.00
Stranger & Sons	12.00
Tanqueray 10 (Scotland)	11.00
Tanqueray Sevilla (Scotland)	11.00
Tanqueray Rangpur (Scotland)	11.00

ALMOST CLASSICS

GIN

COCKTAILS

MARTINI FLIGHT

3 different gin Martini Expressions with London N1,
Tanqueray 10 and N3 gin. 30.00

ZERO WASTE GIMLET

Stranger and Sons gin, Zero waste citrus cordial. 14.00

HOME PICKLED GIBSON

Fords gin, homemade pickle, blend of vermouths. 14.00

SMOKED NEGRONI

Gil Smoked gin, Blend of Vermouths, Bitter Fusetti. 15.00

PUMPED UP HANKY PANKY

Ginepraio Navy Strength, Blend of Vermouths, Fernet Branca. 14.00

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SWEET AND EARTHY TEQUILA

CRAFTED & DISTILLED

TEQUILA

Cazcabel Blanco	11.00
Cazcabel Reposado	14.00
Cazcabel Coffee	11.00
Casa Amigos Añejo	20.00
Casa Amigos Blanco	13.00
Casa Amigos Reposado	14.00
Don Julio 1942	25.00
Don Julio Blanco	14.00
Herradura Directo	16.00
Patron Reposado	18.00
Patron Silver	16.00
Patron Añejo	22.00
Tapatio Blanco	12.00
Tapatio Gran Reserva	25.00

MEZCAL

Casa Amigos Mezcal	14.00
Dos Ombres	15.00
Del Maguey Vida	13.00
Del Maguey wild Tepextate	25.00
Koch Ensemble	19.00
Koch Madrecuishe	22.00
Ojo De Dios	13.00
San Cosme	11.00

SOTOL

Hacienda De Chihuahua	15.00
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ALMOST CLASSICS TEQUILA

COCKTAILS

MELON TOMMY'S

Cazcabel Blanco, Melonade, Agave, Lime. 14.00

OXACA OLD FASHIONED

Patron Reposado, Dos Hombres Mezcal, agave, bitters, citrus oils. 17.00

ROSITA

Cazcabel Reposado, Blend of Vermouths, Fusetti Bitter. 14.00

ULTIMA PALABRA

San Cosme Mezcal, Madame Milu, Lime, Luxardo Maraschino. 15.00

SPOILED INFANTE

Cazcabel Blanco, homemade salted orgeat, lime, orange blossom water. 14.00

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SWEET AND SMOKEY RUM

CRAFTED & DISTILLED

BARBADOS

Equiano Original	14.00
Real Meccoy 3yrs	12.00
Real Meccoy 5yrs	14.00
Plantation 5yrs	12.00
Plantation XO	18.00

BERMUDA

Goslings Black Seal	12.00
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BRAZIL (CACHACA)

Avua Prata	12.00
Avua Amburana	14.00
Leblon	11.00

CUBA

Black Tears Spiced	12.00
Havana 7yrs	13.00
Havana Sel. Maestros	17.00

DOMINICAN REPUBLIC

Mathusalem 15yrs	16.00
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FIJI

Plantation Fiji	13.00
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GUATEMALA

Zacapa 23	25.00
Zacapa XO	32.00

GUAYANA

El Dorado 15	16.00
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JAMAICA

Appleton Signature	12.00
Mony Musk Coconut	11.00
Rum Bar Silver	12.00
Smith and Cross	14.00
William George	13.00
Wray and Nephew	12.00

MARTINIQUE

Beach Bum Silver Rum	15.00
HSE	12.00
Trois Rivieres Blanc	12.00

PANAMA

Companero Panama	17.00
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SAINT LUCIA

Chairman Forgotten Cask	17.00
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TRINIDAD & TOBAGO

Angostura 1919	14.00
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VENEZUELA

Diplomatico Res. Ex.	16.00
Santa Teresa 1796	14.00

BLEND

Cut Overproof	15.00
Cut Smoked	13.00
Cut Spiced	11.00
Plantation O.F.T.D.	16.00
Plantation Pineapple	16.00
Plantation Three Stars	11.00

ALMOST CLASSICS RUM

COCKTAILS

ESPRESSO RUM TINI

Companero Panama, Bordeaux Distillery coffee liqueur, coffee. 16.00

DARK AND SMOKY

Cut Smoked Rum, lime, bitters, ginger beer. 14.00

PINAQUIRI

Plantation Pineapple, Monymusk Whispering Breeze, lime. 15.00

EL PRESIDENTE

Mathusalem 15 years old, Blend of Vermouths, Orange Curacao, bitters and grenadine. 17.00

PUMPED UP CORN N OIL

Smith and Cross overproof, Taylor's Velvet Falernum, bitter. 17.00

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SWEET AND EARTHY
BRANDY

CRAFTED & DISTILLED

ARMAGNAC

Baron De Sigognac 10 yrs 12.00

Château Labaude Blanche 14.00

CALVADOS

Camut 6 years old 13.00

COGNAC

Hine Antique XO 32.00

Pierre Ferrand Ambre 11.00

Remy Martin 1758 19.00

Remy Martin XO 35.00

PISCO

Waqar Pisco 12.00

ALMOST CLASSICS
BRANDY

COCKTAILS

ANGEL FACE

Camut 6 years old, Apricot brandy, Silent Pool gin. 14.00

APPLE SIDECAR

Camut 6 years old, Madame Milu, lemon, Pierre Ferrand Curaçao. 16.00

FISH HOUSE PUNCH

Pierre Ferrand Cognac, Gosling Black Seal, Crème de Peche, lemon. 15.00

PISCO PUNCH

Waqar Pisco, Tio Pepe, homemade pineapple and cloves syrup, lemon. 14.00

GEORGIAN MINT JULEP

Pierre Ferrand cognac, Apricot Brandy, bitters, mint. 15.00

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DELICIOUS SNACKS

CRAFTED FOR PAIRING

Gordal Olives	5.00
Flourish Bakery Focaccia	6.00
Iberico Salchichon Salami	10.00
Buffalo Mozzarella Arancini, cep mayonnaise	7.00
Zucchini Fritti aged parmesan cream	9.00
Yakitori Chicken Skewers walnut satay	12.00
Hush Cheeseburger & Chips	19.00
Bloody Mary [™] Steak Tartare	16.00

DESSERTS

Tiramisu	11.00
Warm Malted Chocolate Fondant and sea salt caramel Gelato	12.00

OUR FINEST WINE

WHITE	175ml	Bottle
Sauvignon Blanc Terrane, Caves De Labastide-De-Levis, France 2019	13.50	54.00
Gavi DOCG, Tenuta San Lorenzo, Piedmont, Italy 2020	14.50	58.00
Chablis 1er Cru, Vaillons Burgundy, France 2018		90.00
Pouilly-Fuisse Bouchard Père et Fils, France 2018		95.00
RED		
Merlot Cabernet Sauvignon, Château Roc de Levraut, France 2016	13.50	54.00
Tempranillo Patá Negra, Rioja Crianza, Spain 2005	15.00	60.00
Vino Nobile Montepulciano DOCG, Poggio Salvi, Tuscany, Italy 2015		100.00
Brunello di Montalcino DOCG, Poggio Conte, Tuscany, Italy 2016		140.00
ROSE		
Sangiovese Merlot Albia Rosé IGT, Ricasoli, Italy 2020	15.00	54.00
Grenache Rolle Cinsault Whispering Angel, Provence, France 2020		90.00
CHAMPAGNE	125ml	Bottle
Canard-Duchêne Cuvée Léonie Brut	16.00	90.00
Canard-Duchêne Cuvée Léonie Brut Rosé	18.00	100.00
Canard-Duchêne Parcelle 181 Extra Brut (Organic)		130.00
Thiénot Brut Rosé		150.00
Ruinart Blanc De Blanc		170.00
Ruinart Rosé		185.00
Beau Joie Brut		215.00
Beau Joie Brut Rosé		275.00
Dom Perignon Vintage 2010		320.00

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COCKTAIL MASTERCLASSES AT HUSH

Learn the art of cocktail perfection with our talented team of bar tenders. Ask for more information.

