

EST. 1999  
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**£35/£40pp**

**STARTERS**

**TUSCAN FRIED CHICKEN** *rosemary, chive aioli*

**CROQUE MONSIEUR ARANCINI** *prosciutto, truffle dust, aioli*

**PADRON PEPPERS** *Maldon sea salt*

**SPRING PEA & HAZLENUT SOUP** *vg garlic focaccia croutons*

**MAINS**

**STEAK CHEESEBURGER**

*Mature West Country Cheddar or Roquefort with rosemary sea salt fries*

**BEYOND "CHEESE" BURGER** *vg*

*Beyond vegan burger, mustard mayo, vegan cheddar*

**SPICY SAUSAGE RIGATONI**

*sausage ragu, burrata*

**HISPI CABBAGE CAESAR** *vg*

*Avocado, toasted pecans, foccacia croutons*

**CHARGRILLED CHICKEN**

*rocket, chimichurri, rosemary sea salt fries*

**SWEETS**

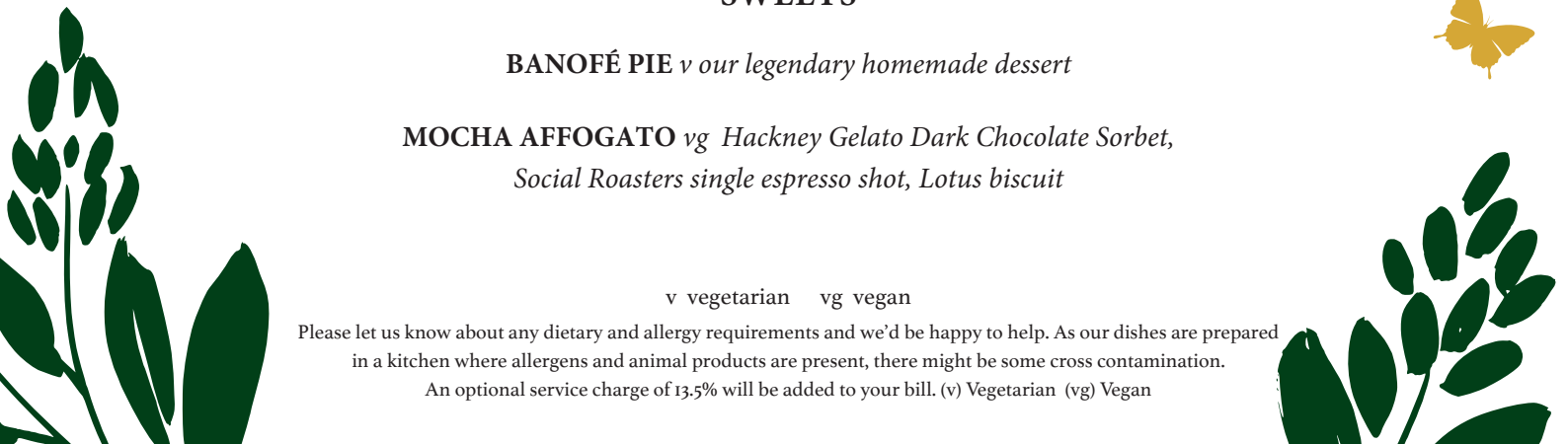
**BANOFÉ PIE** *v our legendary homemade dessert*

**MOCHA AFFOGATO** *vg Hackney Gelato Dark Chocolate Sorbet,  
Social Roasters single espresso shot, Lotus biscuit*

v vegetarian    vg vegan

Please let us know about any dietary and allergy requirements and we'd be happy to help. As our dishes are prepared in a kitchen where allergens and animal products are present, there might be some cross contamination.

An optional service charge of 13.5% will be added to your bill. (v) Vegetarian (vg) Vegan





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**£50pp**

**STARTERS**

**Tomato & Black Olive Burrata** *v heritage tomatoes,  
Kalamata olive, red pesto*

**Spring Pea & Hazelnut Soup** *v English peas, pea shoots,  
grilled Sally Clarke focaccia, toasted hazelnuts*

**Warm Crispy Duck Salad**

*smacked cucumbers, radishes, coriander*

**Salt & Pepper Squid**

*lime, chilli, spring onion,  
sriracha aioli*

**MAINS**

**Chargrilled Chicken** *gf roast mixed roots*

**Roasted Salmon** *grilled hispi cabbage, saffron mayonnaise*

**Giant Truffle & Pecorino Ravioli** *v wild mushrooms, hazelnuts,  
fried sage, shaved black truffle*

**Flat Iron Steak** *8oz pea shoots,*

**Sides to share:** *roast rosemary new potatoes, tender stem broccoli*

**PUDDINGS**

**Tiramisù** *v*


**The Lemon Sorbet** *vg, gf*

**Mars Bar Cheesecake** *v*

**Seasonal cheese platter** *£10pp*

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

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**£70pp**

**STARTERS**

**Grilled Goat's Cheese** *v, gf wild mushrooms, truffle*

**Beef Fillet Carpaccio** *gf rocket, parmesan*

**Grilled Tiger Prawns** *brown butter, preserved lemon, confit garlic, grilled Sally Clarke focaccia*

**Tuna Tartare** *ponzu & avocado*

**MAINS**

**Whole Seabass Fillet** *sauce provençale gf*

**Scottish Rib Eye** *red wine jus*

**Champagne & Wild Mushroom Risotto** *v*

**Chargrilled Chicken** *gf roast mixed roots*

**Sides to share:** *roasted rosemary new potatoes, tender stem broccoli, rocket & parmesan salad*

**PUDDINGS**

**Tiramisù** *v*

**The Lemon Sorbet** *vg, gf*

**Mars Bar Cheesecake** *v*

**Seasonal cheese platter** *£10pp*



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**CANAPES**

*4 canapes + 2 'bowls' £28.50pp*

*5 canapes £20.00pp*

**MEAT & SEAFOOD**

Mini Cheeseburger

Tuscan Fried Chicken

Tuna Tartare & Guacamole

Smoked Salmon Carpaccio Crouton

Croque Monsieur Arancini

Prawn Cocktail 'Shot' *gf*

**VEGETARIAN**

Deep Fried Mozzarella Balls *v olive pate*

Mini Secret Garden Burger *vg*

Crispy Panko Avocado *vg*

**BOWL FOOD**

Giant Truffle & Pecorino Ravioli *v wild mushrooms, hazelnuts, fried sage, shaved black truffle*

Battered Cod *garden peas, tartare sauce*

Warm Crispy Duck Salad *smacked cucumbers, radishes, coriander*

Venetian Curry Risotto *vg*

**DRINKS PACKAGES**

**Gold £25pp** *(all drinks listed are pp)*

*1 glass of prosecco*

*½ bottle of house wine pp or 2 beers*

*1 still or sparkling water*

**Platinum £50pp** *(all drinks listed are pp)*

*1 glass of champagne on arrival*

*½ bottle of selected wine*

*1 still or sparkling water*

*1 cocktail or double spirit and mixer*

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## CHAMPAGNE

	125ml	Bottle		Bottle
Piper Heidsieck	14.5	90	Ruinart Blanc de Blancs	175
Piper Heidsieck Rosé	15.5	95	Ruinart Rose	190
Ca' Di Alte Prosecco Extra Dry Veneto, Italy	10	50	Beau Joie Brut	215
Taittinger Brut / Bollinger		125	Beau Joie Rose	275

## ROSÉ

	Glass	Bottle		Glass	Bottle
Luberon Rosé Famille Perrin, France 2023	10	38	Cotes du Provence Rosé, Chateau du Rouet Provence, France	13.5	52
Primitivo Rosato A Mano Puglia Italy 2023		40	Côtes de Provence Rosé Miraval France		70

## WINES BY THE GLASS AND BOTTLE

### White Wine

	Glass	Bottle
Vermentino, Les Vignes De L'eglise Languedoc, France 2022	9	30
Picpoul De Pinet, Garenne Languedoc, France 2022	10	38
Pinot Grigio, Alpha Zeta, Verona, Italy 2021	11	42
Sauvignon Blanc Tourraine Joel Delaunay, France 2022	12.5	48
Rioja Blanco Lzadi Larrosa, Spain 2022	13.5	52
Riesling Calcaires Jaunes, Muré, Alsace 2019		68
Mâcon-Villages, Domaine Les Chenevières, France 2019		70
Vermentino Valupta Organic, Terre Siciliane, Italy 2020		76
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		155

Wines subject to availability and Vintage changes

### Red Wine

	Glass	Bottle
Merlot Grenache, Les Vignes De L'eglise Languedoc, France 2021	9	30
Montepulciano D'abruzzo, Il Faggio Italy 2021	10	38
Malbec Clasico, Kaiken, Mendoza, Argentina 2019	11	42
Vinha Grande Douro Tinto, Portugal 2020	12.5	48
Organic Chianti Poggiotondo, Italy 2021	13.5	52
Valpolicella Allegrini Veneto Italy 2022		62
Pinot Noir Mas La Chevaliere Languedoc France 2022		64
Syrah Valupta Organic, Terre Siciliane, Italy 2020		78
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		160
Châteauneuf-du-Pape Le Parvis, Ferraton, France 2019		155
Pinot Noir, Morey-Saint-Denis 1er Cru Les Chaffots, France 2015		250

## BEER & CIDER

Camden Hells London 4.6%	1/2 Pint 4 Pint	7.25	Brew Dog Nanny State Scotland 330ml .5%	5
Camden Pale Ale London 4%	1/2 Pint 4 Pint	7.25	Corona Zero Mexico 330ml 0%	4.75
Stella Artois Unfiltered Belgium 330ml 5%		5	Orchard Pig Reveller Cider England 500ml 4.5%	7
Hoegaarden Wit Belgium 330ml 4.9%		5.25	Kopparberg Strawberry + Lime Cider	7

## VINTAGE LEMONADES

CLASSIC FRENCH LEMONADE With Tanqueray gin	8.5	4.75
BLUEBERRY + PROVENÇAL LAVENDER With Bulleit bourbon	8.5	4.75
PINK GRAPEFRUIT + MADAGASCAN VANILLA With Cazcabel Blanco tequila	8	4.75
PEACH + GINGER With Johnnie Walker Black Label scotch	8.5	4.75

## PRESSED JUICES & SOFTS

BERRY BOOST Strawberry, apple, lemon, mint	5.5
SWEET CITRUS Orange, lemon, tangerine, grapefruit, turmeric, cayenne	5.5
CLEAN CARROT Carrot, orange, apple, ginger	5.5
PURE APPLE · PURE ORANGE 100% Cold pressed juice	5
KINGSDOWN WATER STILL · SPARKLING 750ml	5.5
Coca-Cola   Diet Coke. Coca-Cola ZERO SUGAR   Sprite	4

# COCKTAILS



## HUSH CLASSICS

### Paloma in Paris 10

*St Germain, Cazcabel tequila, Fever-Tree grapefruit soda, salt rim*

### Aged Negroni 11

*Bitter fusetti, Vermouths blend, Ginepraio Gin.*

*Aged for 10 days in Tuscan Clay Amphora*

### Woodford Old Fashioned 11

*Woodford Reserve, demerara sugar, bitters*

### Garden Spritz 11

*Hendrick's, St Germain, eucalyptus, Fever-Tree Sicilian*

*lemonade, cucumber, Prosecco*

### Stiggins' Daquiri 11

*Plantation Stiggins' Fancy Pineapple Rum,*

*lime, sugar*

## MOCKTAILS 7.5

### Wildflower Spritz

*Everleaf Forest aperitif, passion fruit,*

*Fever-Tree Elderflower Tonic*

### Parisian Sunset

*Lyre's Italian Spritz, Morello cherry, orange juice,*

*Fever-Tree Italian Blood Orange Soda*

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