Hush

EST.1999

CORNUCOPIA

in partnership with

WHITLEY NEILL
HANDCRAFTED GIN

COCKTAILS ALL 11

Get green fingered and spruce up your Whitley Neill Gin cocktail with our living garnish wall, replete with English herbs

Prince of Quince
Whitley Neill Quince Gin, apple liqueur, prosecco, soda, dried apple & lemon, tarragon

Ahead of the Med
Whitley Neill Blood Orange Gin, Italicus bergamot liqueur, lemonade, prosecco, dried grapefruit & lime, rosemary

Ramble in the Brambles
Whitley Neill Blackberry Gin, violet liqueur, vanilla syrup, lime, dried orange, dill, tonic

Safari Sundowners
Whitley Neill Original Gin, elderflower, cucumber, lime, mint, tonic

STARTERS

Roasted Tomato Soup *Parmesan cream, Gruyère toastie 7*

Sautéed Wild Mushrooms *brioche toast 12*

Brussels Sprouts "Caesar Salad" *chickpea croutons 9*

Braised Baby Leeks Vinaigrette *7*

Carpaccio of Beef "Harry's Bar" Style *horseradish mayonnaise 17*

Dressed Dorset Crab and Lobster Salad *18*

Beetroot Tarte Tatin *Caprini Tartufo goat's cheese, hazelnuts 12*

Classic Steak Tartare *12*

Sautéed Scallops *cauliflower purée, hazelnut crumble 16*

Plancha Tiger Prawns *chilli dressing, burnt lime 14*

Tuna Tartare *ponzu & avocado 16*

Torched Salmon Sashimi *avocado cream, wasabi 15*

SMALL PLATES

Seasonal Arancini
6

Fried Baby Artichokes
lemon mayonnaise
10

Olives in Breadcrumbs
"Milanese"
5

Hot Parmesan Dough Sticks
tomato tapenade
7

Padron Peppers
yuzu salt
5

Parmesan Courgettes
6

PASTA & RISOTTO

Lobster Taglierini
tomato, chilli & garlic
26

Grilled Prawn Venetian Curry Risotto
22

Cracked Pepper Spaghetti Carbonara
(from the Parmesan Wheel)
16

Spicy Sausage Mafaldine
toasted breadcrumbs
18

Duck Tortellini
brown butter, crispy sage
16

The Sir Roger Moore Private Room
On the 2nd floor of Hush
18-66 seated, 100 standing

PRE-THEATRE 2 COURSE SET 6-8pm
15.5
Spinach, Avocado, Roquefort Salad
Confit Duck Leg *Mayfair cassoulet, braised red cabbage*
Spaghetti Tomato "Maitò" *fresh tomato sauce, cream*

Evening Specials
Fried Clarence Court Egg *toasted brioche, white Alba truffle 28*
White Alba Truffle Taglierini *35*

MAINS

Aubergine Schnitzel
fried egg, shaved black truffle 16

Pot of Wild Mushrooms & Sweet Chestnuts
creamed Parmesan polenta 15

Keralan Butternut Squash and Spinach Curry *toasted almonds, coconut rice 16*

Colcannon Potato and Celeriac Cake
wilted spinach, sorrel sauce 14

Duck Confit Shepherd's Pie *Worcestershire sauce 19*

Pork Belly *celeriac purée, quince chutney 22*

The Hush Hamburger *classic or with La Fromagerie truffle Brie 16/20*

Flat Iron Chicken *tarragon gremolata, caramelised garlic 18*

Keralan Spiced Chicken Curry *coconut rice, crushed peanuts 21*

Fillet Steak Bearnaise *truffled pont neuf potatoes 36*

16oz Rib-Eye Steak Chimichurri *served on the bone, pea shoots vinaigrette 36*

South Coast Lemon Sole Goujons
tartare sauce, pea purée 17

Miso Marinated Black Cod *yuzu mayonnaise, fennel, salsify tempura 24*

Fillet of Hake *spinach, saffron, clam sauce 22*

Roasted Tuna *pistachio crust, aubergine "caviar" 24*

Whole South Coast Lemon Sole
on or off the bone 39

SIDES

Roasted Roots
rosemary glaze
7

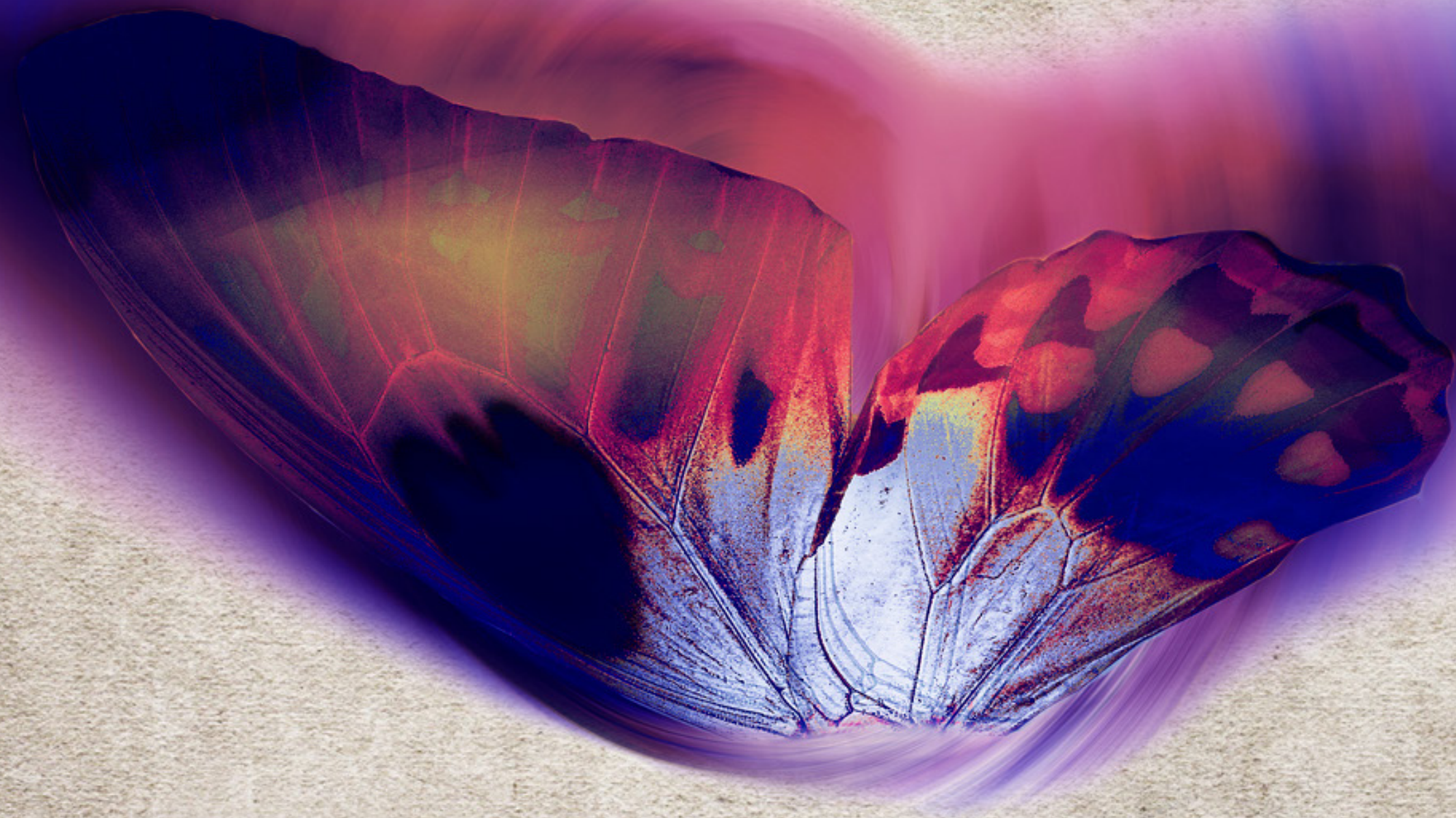
Roasted Celeriac
Manuka honey, pumpkin seeds
6

Colcannon Mash
5

Aspen Fries
Parmesan, black truffle
8

Hand Cut Chips *6*

Creamed Spinach *Hollandaise, nutmeg 6*

Creamed Brussels Sprouts *brioche crumb*
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