

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
- Plancha Tiger Prawns *chilli dressing, burnt lime* 14
- 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
- Pot of Wild Mushrooms & Sweet Chestnuts *creamed Parmesan polenta* 15
- 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* 32
- Keralan Butternut Squash and Spinach Curry *toasted almonds, coconut rice* 16
- 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
- 10oz Rib-Eye Steak *rosemary & confit garlic, hand cut chips* 34

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

AFTERNOON TEA 2-4.30PM

All served with a choice of Hush bespoke loose-leaf tea

Minimum 2 people; price per person

Available Sunday to Friday

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, macarons, mini lemon tart, bakewell tart, cheesecake bites.

DESSERTS

- Hush Mars Bar Cheesecake *praline ice cream* 8

EL & N
LONDON

All 9

- Fresh Fruit Cake
- Almond sponge, vanilla & agrums cream with fresh fruit*
- Chocolate Caramel Cake
- Chocolate Sponge, Chocolate Frosting & Soft Caramel*
- Strawberry Sponge Cake
- Vanilla sponge, strawberry compote, meringue butter cream frosting*
- Vegan - Pumpkin & Coconut Cake
- Vegan Pumpkin and Coconut Cake with a hint of cinnamon*

WEEKEND BRUNCH

The Full Mayfair
Clarence Court eggs, grilled cumberland sausage,
sautéed mushrooms, roast streaky bacon, plum tomato 15

Banoffee Pancakes
caramelised bananas, caramel sauce, whipped cream 9

Eggs Avocado
toasted muffin, poached Clarence Court egg, avocado,
Hollandaise sauce 12

Eggs Florentine
toasted muffin, poached Clarence Court egg, spinach,
Hollandaise sauce 12

Eggs Benedict
toasted muffin, poached Clarence Court egg, roast ham,
Hollandaise sauce 14

Eggs Hemingway
toasted muffin, poached Clarence Court egg,
H. Forman & Son smoked salmon, Hollandaise sauce 14

H. Forman & Son Smoked Salmon,
Scrambled Eggs Sourdough toast 15

Avocado fried egg & chorizo brioche roll 9

Egg any style on toast 9

Mayfair Mary 13
Absolute Elyx Vodka, tomato juice, Hush Bloody Mary mix

White Peach Bellini 12
Fresh white peach puree, Prosecco Valdobbiadene

SIDES

Aspen Fries *Parmesan, black truffle* 8

Rosemary and Confit Garlic Hand Cut Chips 6

San Marzano Tomato Salad *basil, shallots, sherry vinaigrette* 6

Spring Pea Salad *fresh peas, sugar snaps, broad
beans, baby shoots and radishes in buttermilk dressing* 6

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Pressed Roast Chicken *avocado and tarragon mayo* 20

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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

DESSERTS

Hush Mars Bar Cheesecake *praline ice cream* 8

EL & N
LONDON

All 9

Fresh Fruit Cake

Almond sponge, vanilla & agrums cream with fresh fruit

Chocolate Caramel Cake

Chocolate Sponge, Chocolate Frosting & Soft Caramel

Strawberry Sponge Cake

Vanilla sponge, strawberry compote, meringue butter cream frosting

Vegan - Pumpkin & Coconut Cake

Vegan Pumpkin and Coconut Cake with a hint of cinnamon

AFTERNOON TEA 2-4.30PM

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Glass of Canard-Duchêne Cuvée Léonie

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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.

Behind the Bouquet

in partnership with **WHITLEY**
COCKTAILS ALL 12

Rhubarb Negroni
JJ Whitley Rhubarb Vodka,
Campari, Dolin Rouge vermouth

Strawberry Picking
JJ Whitley Strawberry Gin, Strawberry liqueur,
Sweet vermouth, Prosecco, Ginger ale

Sherbet Lemon
JJ Whitley Elderflower Gin,
Italicus, Bergamot sherbet, tonic

Meadow Martini
JJ Whitley Artisanal Vodka,
Lillet Blanc, Orange bitter

COCKTAILS

ALL 14

Mayfair Negroni
Campari, Martini Red, Hendricks Gin

Old Fashioned
Scotch Whisky or Bourbon, Angostura Bitter, Maraschino Cherry

Aperol Spritz
Aperol, Prosecco Valdobbiadene, Soda

Clover Club
Gin, Lemon Juice, Egg White, Fresh Raspberry

Garden Martini
Hendricks Gin, Elderflower Cordial, Fresh Cucumber, Apple Juice

Hushtini
Vodka, Khalua, Double Espresso

CHAMPAGNE

	125ml	bottle		bottle
Canard-Duchêne Cuvée Léonie Brut	15	85	Veuve Cliquot Extra Brut	115
Canard-Duchêne Léonie Brut Rosé	17	95	Bollinger Special Cuveé Brut	120
Canard-Duchêne Parcelle 181 Extra Brut		120	Taittinger Prelude Grand Cru	145
Canard-Duchêne Charles 7 Blanc de Blancs		125	Ruinart Blanc de Blancs	155
Canard-Duchêne Charles 7 Blanc de Noirs		130	Krug Grand Cuveé	250
			Perrier Jouet Belle Epoque Rosé	275

WINES BY THE GLASS AND BOTTLE

WHITE	glass	bottle	RED	glass	bottle
Colombard Maison Belenger Cote de Gascogne, France 2018	9	35	Merlot Maison Belenger, Cote de Gascogne, France 2018	9	35
Picpoul de Pinet, Coteaux de Languedoc, France 2019	10	38	Barbera DOC, Riva Leone, Piedmimont, Italy 2018	10	38
Albarino Domingo Martin, Galicia, Spain 2019	11	43	Malbec Argentio Riserva Organic, Mendoza, Argentina 2018	11.5	46
Lugana Citari DOC Vigneto la Conchiglia, Lombardy, Italy 2018	12	50	Chianti DOCG Colli Senesi, Poggio Salvi, Tuscany Italy 2017	12.5	50
Verdejo-Viura Ribera del Duero Momo, Catille and Leon, Spain 2018	12.5	48	Merlot Cabernet Sauvignon Château Roc de Levraut, France 2015	13.5	53
Sauvignon Blanc, Spy Valley, New Zealand 2018	13.5	53	Morellino Di Scansano DOCG I Butteri, Poggio Salvo, Italy 2018	14	56
Gavi DOCG, Tenuta San Lorenzo, Piedimont, Italy 2018	14	55	Grenache Tempranillo Rioja DOC Bozeto Tinto, Rioja, Spain 2017	15	58
Saint Veran, Domaine Gueugnon-Remond, Burgundy, France 2018		60	Primitivo di Manduria DOC Tagaro, Puglia, Italy 2017		60
Sancerre Blanc Les Caillottes, J-Max Roger, Loire, France 2018		78	Pinot Noir J&J Marc Phillot, Burgundy, France 2017		67
Pouilly-Fumé Chante Allouettes, J-Max Roger, France 2018		80	Merlot Cabernet Sauvignon Diane de Belgrave Haut Medoc, France 2015		72
Chablis 1er Cru Vaillons Domaine du Chardonnay, Burgundy, France 2018		87	Montepulciano Merlot Terra di Confine, Umbria, Italy 2013		75
Pouilly-Fuissé Bouchard Père et Fils, Maconnais, Burgundy, France 2018		95	Vino Nobile di Montepulciano DOCG, Poggio Salvi, Tuscany, Italy 2015		90

ROSÉ

	glass	bottle		glass	bottle
Grenache Astros Rosé, Côtes du Provence, France 2019	13.5	52	Syrah Grenache Château Val Joanis Rosé Luberon, France 2019	12.5	48

SOMMELIER SELECTS

Special wines at great prices, selected by our sommelier, Stefano

WHITE	bottle	RED	bottle
Grenache Blanc, Maison Saturnine, France 2018	35	Grenache Noir, Maison Saturnine, France 2017	35
Chardonnay Les Cotilles, Burgundy, France 2017	40	Primitivo Boheme IGT, Salento, Italy 2018	38
Greco Gravina Botromagno DOP, Puglia, Italy 2019	42	Carmenere Vinamar Reserve, Colchuaga Valley, Chile 2017	40
Gruener Veltliner, Vom Haus, Wachau, Austria 2019	44	Cothe du Rhone Hubert & Fils, Rhone, France 2018	42
Viognier-Sauvignon Ixsir, Grand Reserve, Lebanon 2017	46	Nero D'Avola Mandrarossa, Costa Dune, Italy 2017	44
Sauvignon-Semillion, Man O' War, Gravestone, New Zealand 2016	48	Zinfandel Rancho Zabajo, Sonoma County, Usa 2016	46
Montagny 1er Cru Classe, Les Coeres, Burgundy, France 2015	50	Old Wine Zinfandel Bogle Vineyards, California, USA 2016	50
Sauvignon Blanc Aveta Stag's Leap, Napa Valley, Usa 2017	52	Primitivo di Manduria Papale Oro, Puglia, Italy 2016	52
Sancerre Cuvee Insolite, Franc Millet, Loire, France 2018	54	Chainti Classico Casa Brancaia DOCG, Tuscany, Italy 2016	54
Chenin Blanc The FMC, Stellenbosh, South Africa 2018	56	Cabernet-Sauvignon-Merlot Moulin D'Issan Margaux, France 2016	56
		Pinot Noir Russian River Valley, Sonoma County, USA 2015	58
		Cabernet-Sauvignon Stag's Leap, Napa Valley, USA 2016	60
		Siraz Henry's Seven Henschke, Barossa, Australia 2016	62
		Rioja Mirto Ramon Bilbao, Rioja, Spain 2014	64
		Pinot Noir Peregrin, Central Otago, New Zealand 2015	66