

EST. 1999 Hush

We kindly ask you to choose one menu for the entire party.

*For all sit down lunch or dinner functions of 18 or under, guests can choose on the day.
For parties of 18 or above, we will ask you to pre-order dishes for each guest.*

Dietary requirements can be catered for, please advise your events manager.

Hush's Cacio e Pepe is available for groups of 20 or less only.

h *Gluten Free*

Lunch Menu

(served 12.00pm – 4.30pm only. Excludes December)

2 courses £35

3 courses £39.50

Dressed Dorset Crab h
avocado salad

Burrata h
cherry tomatoes, almonds, honey & thyme

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Breast of Corn-Fed Chicken h
truffled pecorino cappuccino

Seabass “Cap Ferrat” h
ratatouille, pesto

Cacio e Pepe Pasta
parmesan & black pepper (made at the table)

Menu A

£50 per person

Ham Hock Terrine
piccalilli, crusty sourdough

Jerusalem Artichoke Soup 
white truffle oil



Chermoulah Spiced Corn-fed Chicken
black garlic hummus, chicken cigar


Tiger Prawn Risotto
curry sauce, crispy shallots

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
Menu B

£56 per person

Plancha Tiger Prawns
chilli dressing & burnt lime

Carpaccio of Beef 
horseradish mayonnaise



Fillet of Atlantic Cod 
spinach, saffron and clam sauce

Capiletti Pasta
duck confit, sage butter sauce

Menu C

£60 per person

Sautéed Scallops 𐌆
cauliflower puree, hazelnut crumble

Artichoke 𐌆
black truffle salad



Roasted Tuna 𐌆
pistachio crust, aubergine caviar, fennel salad

Veal Milanese
heritage tomato & wild rocket salad, basil oil

Cacio e Pepe Pasta
parmesan & black pepper (made at the table)



Menu D

£65 per person

Burrata 𐌆
cherry tomatoes, almonds, honey & thyme

Dressed Dorset Crab 𐌆
lobster & avocado salad



Monkfish 𐌆
grilled chorizo, white beans, olive oil

Rump of Welsh Lamb 𐌆
caponata, aged balsamic, herb dressing

Cacio e Pepe Pasta
parmesan & black pepper (made at the table)

Menu E

£72 per person

Tuna Tartare 𐤇
loin of Bluefin tuna, avocado

Asparagus 𐤇
fried duck egg, black truffle



Grilled Native Lobster Thermidor 𐤇
watercress

Fillet of Scottish Angus Steak
rosti, spinach, morels, Madeira jus

Cacio e Pepe Pasta
parmesan & black pepper (made at the table)

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Subject to dietary requirements, the following dishes can replace a main course option from your chosen menu. We kindly ask that you select one dish which best accommodates all dietary requirements within your group.

Vegetarian

Taglierini Pasta
tomato, chilli, garlic
(contains gluten, dairy, sesame)

Porcini Mushrooms
parmesan polenta, basil dressing
(contains dairy)

Wild Mushroom Risotto
aged parmesan, fresh herbs
(contains dairy)

Vegan

Fragrant Sweet Potato Mash 𐤇
wild mushrooms, salsify, kale

Spiced Lentils 𐤇
aubergine purée, roasted baby artichokes
(contains sesame, celery)

Side Orders

*Please choose 2 side orders to accompany your menu at no extra cost. Sides are served to the table.
Additional side orders are charged at £5pp each.*

Aspen Fries, <i>parmesan & truffle oil</i> ½	Tuscan White Beans, <i>olive oil, lemon</i> ½
Creamed Spinach Hollandaise, <i>nutmeg</i>	Hand Cut Chips ½
Baby Kale Salad, <i>pecorino & walnuts</i> ½	Sweet Potato Mash ½
Chargrilled Asparagus, <i>rock salt & lemon</i> ½	Garlic Roasted Broccoli ½
Parmesan Courgettes, <i>herb mayonnaise</i>	Rocket & Parmesan Salad ½
Cauliflower Cheese, <i>toasted brioche crust</i>	Sauteed Green Beans, <i>lemon oil</i> ½

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Desserts

Choice of 2 desserts included in each menu price.

- Whisky & Brown Butter Brioche Pudding
- Mars Bar Cheesecake, *crème fraîche*
- Elderflower & Prosecco Jelly, *Jersey cream* ½
- White Chocolate & Earl Grey Crème Brulee ½
- Glazed Lemon Tart, *crème fraîche*
- Warm Valhrona Chocolate Pot ½

Cheese

An additional cheese course can be added to all menus for a supplement of £10pp.

Selection of Neal's Yard Cheeses with Orkney Oat Cakes & Fig Chutney

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Fresh Mint Tea, Coffee & Petit Fours

£5pp

Menus A – E are served with complimentary Tortano Sourdough Bread & Pitted Harlequin Olives

All prices include VAT. A discretionary service charge of 15% will be added to your final bill.