



shhhh



EST. 1999
Hush
PRIVATE DINING & EVENTS



About Hush

Tucked away in a charming cobbled courtyard in the historic heart of Mayfair, Hush's iconic townhouse has remained one of London's favourite secret locations for nearly two decades. Hush was founded in 1999 by former entertainment lawyer Jamie Barber and the late Sir Roger Moore's son, Geoffrey; both passionate foodies with big ambitions and a great address book between them. Since first opening the doors, Hush has become a hugely successful and popular destination for a clientele that mixes savvy Londoners and sophisticated international visitors; deservedly honoured with the prestigious "Test of Time" award at the Tatler Restaurant Awards and more recently the winner of "Best Design" at the London Club and Bar Awards 2018. We welcome a variety of events at Hush, from corporate dinners and wedding receptions to cocktail masterclasses and after work drinks. Our dedicated team would be delighted to talk through the array of options available to ensure that your special event is a memorable and successful one.



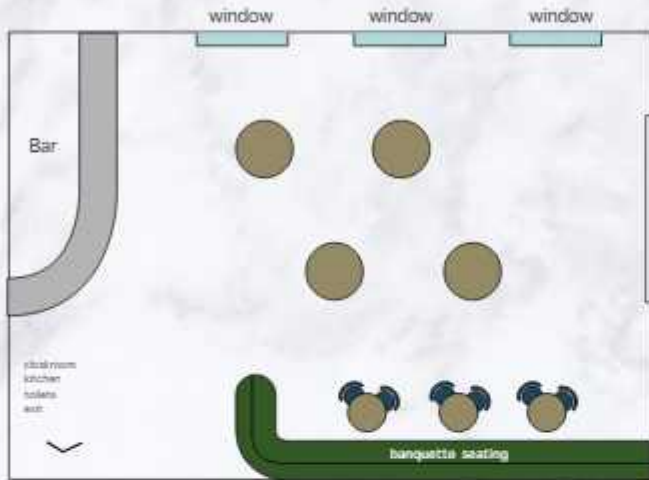
SIR
Green Moor
PRIVATE DINING ROOM



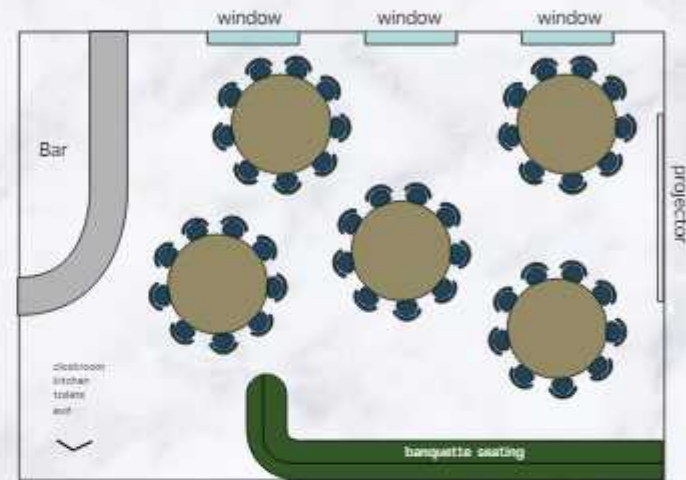
SIR
Greenmoor
PRIVATE DINING ROOM

Room configurations

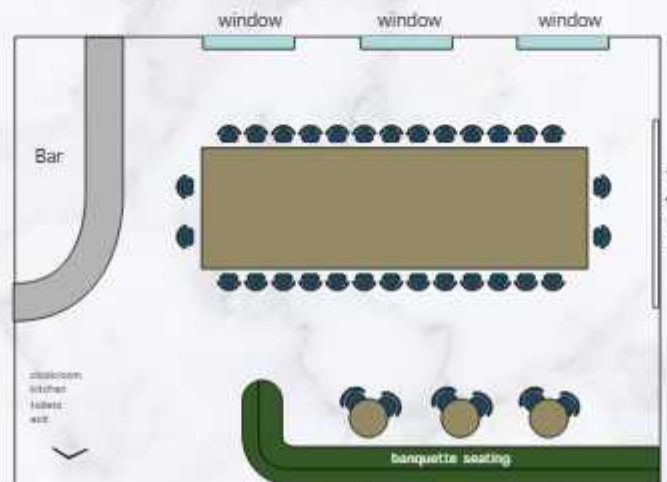
Dimensions 12.65m x 6.65m



Standing up to 80 guests



Seats up to 54 guests



Seats 10 to 30 guests

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 Wine & Champagne

CHAMPAGNE

| | 125ml | Bottle |
|---|-------|--------|
| Testulat Carte d'Or Brut Blanc de Noirs | 17 | 95 |
| Testulat Rosé | 18 | 105 |
| Taittinger Brut | 28 | 155 |
| Champagne Drappier Brut ser Cru | | 140 |
| Testulat Blanc de Blancs | | 145 |
| Champagne Drappier Clarevallis Organic Extra Brut | | 155 |
| Bollinger Special Cuvee Brut | | 165 |
| Veuve Clicquot Brut | | 170 |
| Ruinart Blanc de Blancs | | 175 |
| Ruinart Rose | | 190 |
| Beau Joie Brut | | 215 |
| Beau Joie Rose | | 225 |
| Dom Perignon Vintage NV | | 320 |

ROSÉ

| | Class | Bottle |
|---|-------|--------|
| Grenache, Syrah, Cinsault, Margnat, France 2020 | 13 | 48 |
| Grenache, Syrah, Cinsault, M de Minuty Côtes de Provence, France 2020 | 15 | 58 |
| Sangiovese Merlot Albia Ricasoli IGT, Italy 2020 | 16 | 64 |
| Rolle Grenache Cinsault, Bodvar N 5 Cotes de Provence, France 2020 | 17 | 70 |
| Grenache Rolle Whispering Angel, Provence, France 2020 | 26 | 90 |

BEERS & CIDERS

| | | |
|------------------------|--|-----|
| Menabrea Lager | | 6.5 |
| Meantime Pale Ale | | 6.5 |
| Bavarian NOAM | | 8 |
| 0% alcohol Lucky Saint | | 6.5 |

WINES BY THE GLASS AND BOTTLE

White Wine

| | Class | Bottle |
|---|-------|--------|
| Semillon Saint Vincente Baron, Bordeaux Sec, France 2020 | 10 | 40 |
| Chardonnay Mami, Veneto, Italy 2021 | 11 | 44 |
| Pinot Grigio Le Rugiade DOC, Veneto, Italy 2021 | 12.5 | 50 |
| 7 Magnific Rebels de Batea White, Spain 2021 | 13.5 | 54 |
| Lugana Villa Annone, Veneto, Italy, 2019 | 14 | 56 |
| Sauvignon Blanc, IGP Côtes de Gascogne, France 2020 | 14 | 56 |
| Vernaccia di San Gimignano DOCG Rubicini, Tuscany, Italy | 15 | 60 |
| Gavi DOCG, Il Rocchin, Piedmont, Italy 2021 | 16 | 64 |
| Rabigato Gouveio Pedra a Pedra Branco, Douro DOC, Portugal 2018 | | 64 |
| Riesling Calcaires Jaunes, Muré, Alsace 2019 | | 66 |
| Mâcon-Villages, Domaine Les Chenelières, France 2019 | | 70 |
| Sauvignon Blanc, Cope Hill, New Zealand 2020 | | 74 |
| Vermentino Valupta Organic, Terre Siciliane, Italy 2020 | | 76 |
| Falanghina DOP Farro, Campania, Italy 2019 | | 78 |
| 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 |
| Corton Charlemagne Grand Cru, France 2017 | | 350 |

Wines subject to availability and Vintage changes

Red Wine

| | Class | Bottle |
|--|-------|--------|
| Cabernet Sauvignon Saint Magdelaine, Pays D'Occ, France 2021* | 10 | 40 |
| Merlot Mami, Veneto, Italy 2021 | 11 | 44 |
| Montepulciano d'Abruzzo, Angelo, Italy 2019 | 12.5 | 48 |
| Malbec Sierra Alta, Mendoza, Argentina 2019 | 13 | 52 |
| Cabernet Sauvignon, Chateau Haut Closet, Bordeaux, France 2020 | 13.5 | 54 |
| Chianti, DOCG Colli Senesi, Poggio Salvi Tuscany, Italy 2018 | 14.5 | 58 |
| Morellino Di Scansano, DOCG I Butteri, Poggio Salvi Italy, 2018 | 15 | 60 |
| Tempranillo Garnacha, Rioja Tinto, Spain 2018 | 16 | 64 |
| Pinot Noir, Coopers Creek, Marlborough, New Zealand 2020 | 16 | 64 |
| Valpolicella Classico, Bonacosta Masi, Veneto, Italy 2020 | | 62 |
| Primitivo, Tormaresca Nèprica, Puglia, Italy 2020 | | 64 |
| Touriga National Pedra a Pedra Tinto, Douro DOC, Portugal 2018 | | 66 |
| Pinot Noir La Vignee Bouchard, Burgundy, France 2020 | | 76 |
| Syrah Valupta Organic, Terre Siciliane, Italy 2020 | | 78 |
| Merlot, Château Montaignillon, Montagne-Saint-Emilion, France 2018 | | 84 |
| Montepulciano Merlot, Terra di Confinè, Umbria, Italy 2013 | | 90 |
| Pinot Nero, Mezzan Tenuta J Hofstätter, Italy 2020 | | 90 |
| Gigondas, Château du Trignon, France 2018 | | 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 | | 160 |
| Amarone della Valpolicella Falezze, Luca Anselmi, Veneto, Italy 2015 | | 225 |
| Barolo Bussia, Prunotto, Piedmont, Italy 2013 | | 250 |
| Pinot Noir, Morey-Saint-Denis 1er Cru Les Chaffots, France 2015 | | 330 |

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Events Menu
Cocktails

CLASSIC
£15

Old Fashioned

Woodford Reserve Bourbon, Sugar, Bitters.

Mojito

Plantation Rum, Lime, Mint, Sugar, Soda

Tom Collins

Gin, Lemon, Soda

Mexican Mule

Cazcabel Blanco, Lime, Bitters, Ginger Beer

Cosmopolitan

Grey Goose Vodka, Pierre Ferrand Curacao,
Lime, Cranberry

**SPRITZES &
SPARKLING**
£16

St Germain Royal

St Germain Elderflower liqueur and Bubbles

Cherry Spritz

Tanqueray Orange Seville, Cherry Bitter,
Rose wine, Soda

Russian Spring Punch

Reyka Vodka, Chambord, Lemon,
Sugar, Champagne

Bellini

Prosecco, Peach Liqueur, Peach Purée

TWIST
£15

Smoke Fashion

Cut Smoked Rum, Hazelnut Liqueur, Bitters,
Amaro Tincture

Monkey Colada

Monkey Shoulder Whiskey, Coconut Cream,
Pineapple, Lime

Patron Paloma

Patron Reposado, Lime, Bitters,
Grapefruit Soda, Salt

Twisted Mojito

Vanilla Vodka, Lime, Sugar, Mint, Ginger Ale

ZERO PROOF
£12

Ape-no Spritz

Lyres Aperitivo 0%Abv,
Ginger Ale, Orange

Virgin Mojito

Mint, Lime, Sugar, Soda,
Apple Juice

Sweet Cuddle

Lyres Amaretto 0%Abv, Cranberry,
Lime, Sugar, Soda

Private Dining Menus

EST. 1888 Hush

Express Lunch

Available daily, 12-3:30pm

£60

Starters

Tuna Tartare, guacamole, sesame seeds, ginger soy

Burrata roast plum tomatoes, basil pesto

Beef Fillet Carpaccio baby rocket, wild mushrooms, parmesan, aged balsamic glaze

Mains

Veal Scaloppine wild mushroom sauce

Salmon Pavé red radish, green asparagus, pink pepper sauce, grilled lemon

Mushroom and Cheese Crepes Au Gratin

(Side dishes to share: Spinach, Potato Salad, Tenderstem Broccoli)

Desserts

Tiramisu

Deconstructed Cheesecake fresh berries, berry coulis

Seasonal Fruit Salad

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 10% will be added to your bill.

Celery Crustaceans Egg Fish Gluten Milk Mustard Nuts Soy
(V) Vegetarian (VG) Vegan (GF) Gluten Free

EST. 1888 Hush

Event Menu at £70

Starters

Yellowtail Tartare, apple chutney, bottarga, crispy fennel

Burrata roast plum tomatoes, basil pesto

Beef Fillet Carpaccio baby rocket, wild mushrooms, parmesan, aged balsamic glaze

Shrimp Ceviche jalapeño, heritage tomatoes, chorizo foam

Mains

Rib-Eye sautéed artichokes

Veal Scaloppine wild mushroom sauce

Salmon Pavé red radish, green asparagus, pink pepper sauce, grilled lemon

Mushroom and Cheese Crepes Au Gratin

(Side dishes to share: Spinach, Potato Salad, Tenderstem Broccoli)

Desserts

Tiramisu

De-constructed Cheesecake fresh berries, berry coulis

Seasonal Fruit Salad

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An optional service charge of 10% will be added to your bill.

Celery Crustaceans Egg Fish Gluten Milk Mustard Nuts Soy
(V) Vegetarian (VG) Vegan (GF) Gluten Free

Private Dining Menus

EST. 1988 Hush

Event Menu at £90

Starters

- Beef Tartare capers, anchovies, shallot, wholegrain mustard, egg yolk, chives
- Shrimp Ceviche jalapeño, heritage tomatoes, chorizo foam
- Tuna Tartare guacamole, sesame, ginger, soy
- Burrata roasted plum tomato, basil pesto
- Eggplant Millefeuille fresh Datterini sauce, buffalo mozzarella, fried basil

Mains

- Lobster Oscar beef fillet, bearnaise sauce
- Seabass Provençal herbs, guazzetto sauce, potato crust
- Salmon Pavé red radish, green asparagus, pink pepper sauce, grilled lemon
- Veal Scaloppine wild mushroom sauce
- Asparagus and Green Pea Risotto

(Side dishes to share: Artichoke Salad, Spinach, Potato Salad, Tenderstem Broccoli)

Desserts

Tiramisù

De-constructed Cheesecake fresh berries, berry coulis

Seasonal Fruit Salad

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Celery Crustaceans Egg Fish Gluten Milk Mustard Nuts Soy
(V) Vegetarian (Vg) Vegan (GF) Gluten Free

EST. 1988 Hush

Event Menu at £110

Starters

- Scallop Carpaccio green asparagus, lime zest, caviar, crispy leek
- Tuna Tartare guacamole, sesame, ginger, soy
- Beef Fillet Carpaccio baby rocket, wild mushrooms, parmesan, aged balsamic glaze
- Yellowtail Sashimi wasabi mayo, confit garlic, passion fruit, fried quinoa
- Braised Artichoke mint, garlic, croutons
- Burrata San Daniele prosciutto, fresh summer truffle

Mains

- Tournado Rossini, sautéed spinach, foie gras, roasted chips
- Turbot saffron potato cream, hummus, smoked paprika, spring onion
- Wild Halibut lobster sauce
- Mushroom and Cheese Crepes Au Gratin
- Provençal Lamb Rack crushed peas, herbs, honey demiglace

(Side dishes to share: Artichoke Salad, Spinach, Potato Salad, Tenderstem Broccoli)

Desserts

Tiramisù

De-constructed Cheesecake fresh berries, berry coulis

Seasonal Fruit Salad


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 10% will be added to your bill.

Celery Crustaceans Egg Fish Gluten Milk Mustard Nuts Soy
(V) Vegetarian (Vg) Vegan (GF) Gluten Free

Private Dining Menus



Hush



Canapes

Meat £4

Beef Tartare Crouton, Truffle & Hazelnut oil
Rosemary Tart, Burrata Cream, Mortadella and Pistachio
Parmesan Mousse & Parma Ham tart
Mini Beef Wellington, Cranberry sauce

Fish £4

Salmon Cracker, Avocado & Cream cheese
Lobster Mousse
Crab-Cake Marie Rose sauce
Yellow-Tail Chevice, Wasabi mayo



Vegetarian £4

Beetroot Tart & Guscumole
Vegetable caponata
Cherry Tomato stuffed with Burrata Mousse & Micro Basil
Honey-Roasted Cauliflower

Substantial / Bowl Food £6

Curry Praws Risotto
Gnocchi Gorgonzola
Sea-Bass Roll, Provencale erbe
Short Rib, Spinach Bbq sauce
Aubergine Shakhshouka
Quinoa Salad, Courgette Carrot and Avocado with Lemon olive oil & Mint

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 15% will be added to your bill.



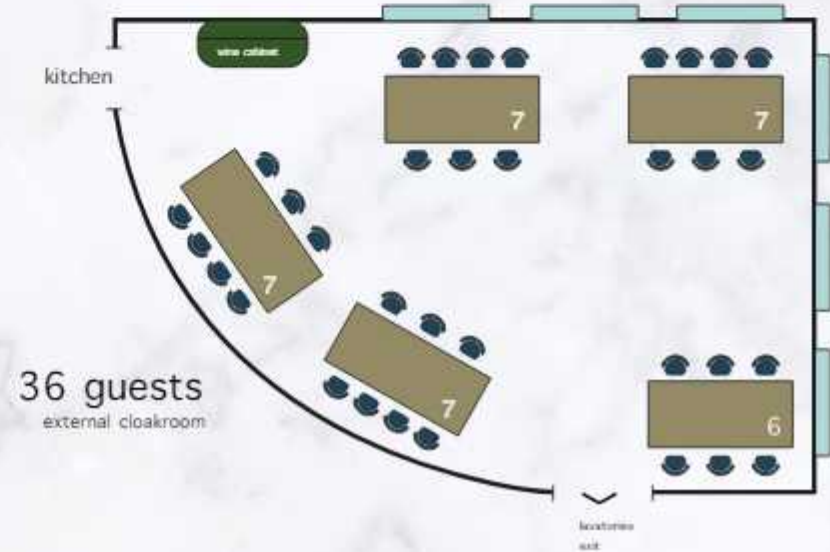
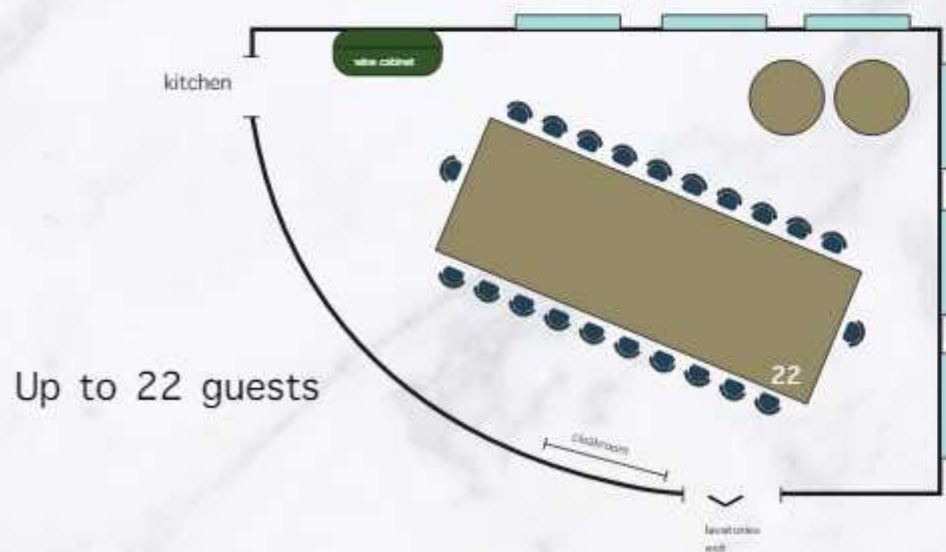
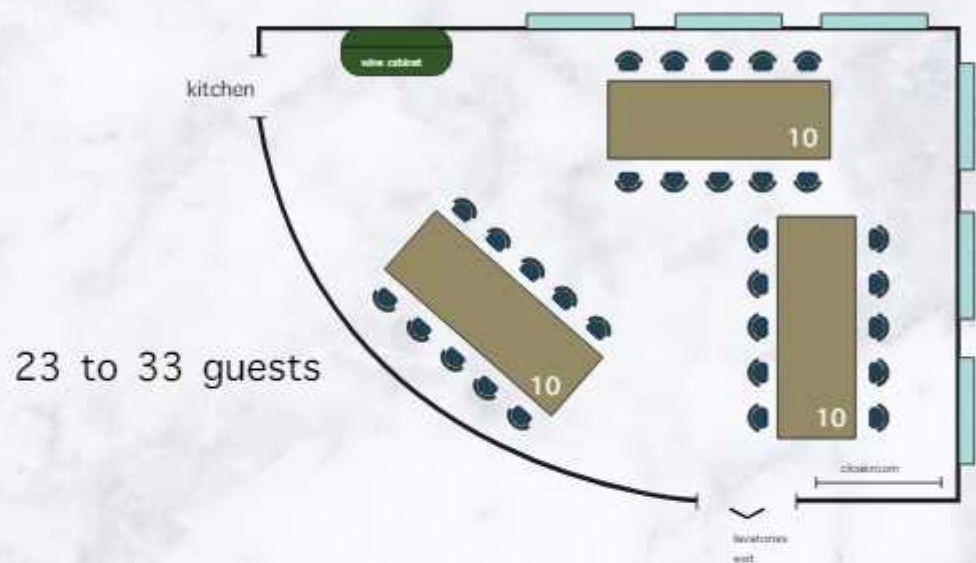
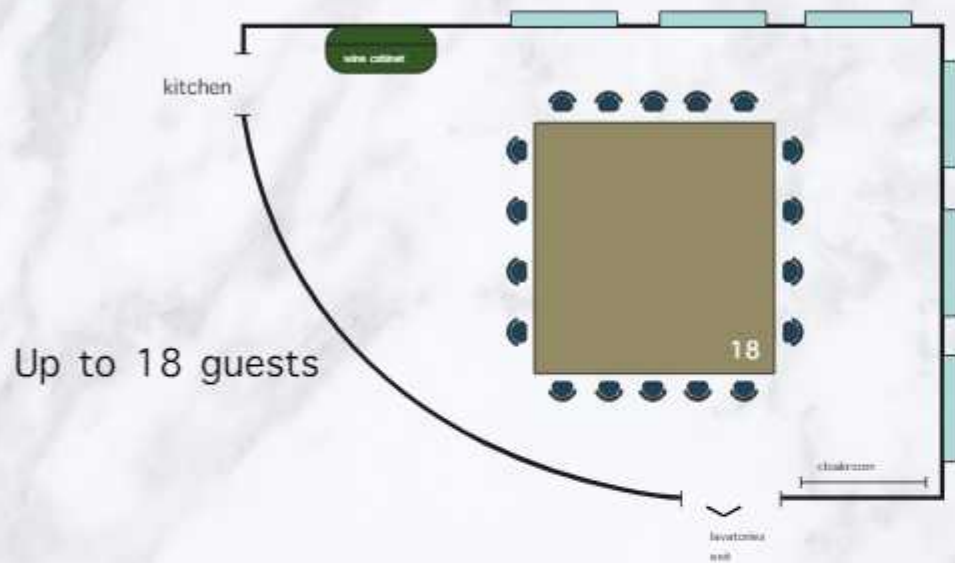


BLADES AT HUSH

Blades at Hush harks back to a bygone era, when Mayfair was the place to go for any discerning Londonista. The name is a nod to the private members club of James Bond's M, and reflects our ethos that Hush is like a private members club without the membership. Hush has a natural 60s connection; the windows of Blades look in to Jimi Hendrix's apartment and a selection of 60s photography of Sir Roger Moore and other film stars from Hush co-founder Geoffrey Moore's personal collection line the walls. Together with Hush's natural affiliation with Bond, Blades is an opportunity to rediscover the glamour of the era. Blades is also proud to showcase one of the most extensive lists of fine and rare whiskies in London, including several lost distilleries of Scotland. Blades offers a charming and elegant setting for any event and is particularly fitting for intimate wedding receptions, bridal showers or birthday dinners. Adjacent to the cocktail lounge on the first floor, the restaurant can accommodate up to 36 guests for a seated reception or 40 guests for a cocktail party when hired exclusively.



Room configurations





Event Planning

Access Times

Lunch 12.00pm – 4.30pm

Dinner 6.30pm – 12.30am

Music

An AUX cable is available for your own music or background music can be played. You are welcome to arrange live musicians, performers and DJ that will have to bring their own equipment for your event.

Table Arrangements

Terrariums planted with succulents and cacti decorate each of the tables. We are more than happy for you to bring your own flower arrangements or put you in touch with our florist.

Facilities

Private bar and kitchen

Exclusive cloakroom

Disabled access

AV equipment

Hand held microphone

Complimentary Wi-Fi

DJ, live music and entertainment can be requested and are subject to availability. Cost will be added to the final bill.

Any enquiry for flowers can be directed to our florist at mayfair@moysesflowers.co.uk

Further Information

Menus can be printed and dedicated with text, image or logo for your event. Hush will provide complimentary place cards. VAT is included in all pricing. 15% service charge applies to all private bookings.

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HAVE A LOOK AT OUR 3D MAP SHOWING ALL SPACES OF HUSH
[Click here](#)

We look forward to creating a memorable event for your special occasion at Hush. Please do not hesitate to contact our experienced and dedicated events team for further details.

Contact:

For event enquiries:
events@hush.co.uk
02076591523

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Hush

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