

GIN & JAM TEA £45

Hush bespoke Mayfair Boutique Gin cocktail

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's Gooseberry, Blackberry and Rhubarb)

Raspberry Ripple Lollipops, Milk Chocolate and Passion Fruit Jaffa Cake, Lemon Curd Tart, Passion Fruit Choux Bun

Choice of Hush Own Bespoke Loose-Leaf Tea



Mushroom and Spinach "Sausage" Roll

Pork and Red Onion Scotch Egg

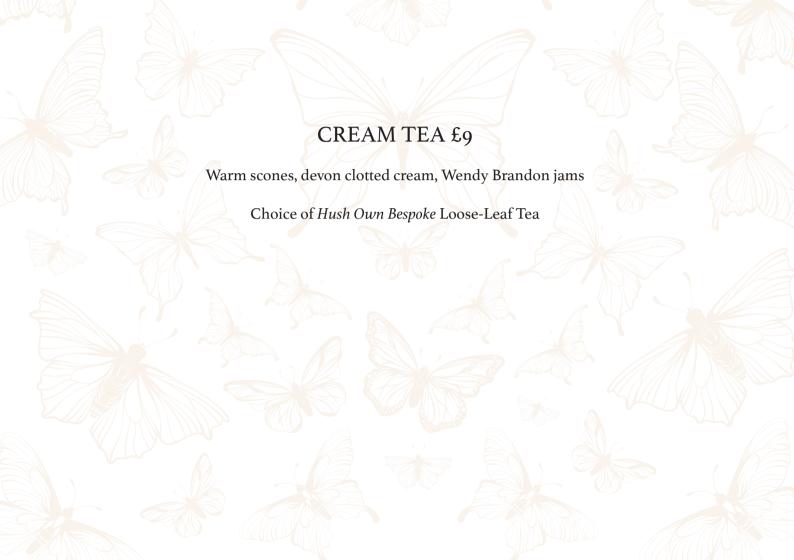
Roast Beef And Horseradish Ciabatta

Beetroot Cured Smoked Salmon "Club" Sandwich on Buttermilk Bread

Asparagus, Smoked Cheddar and Quince Jelly Tartine

Frozen Grapes Dipped In Valrhona Chocolate

Choice of Hush Own Bespoke Loose-Leaf Tea



HUSH GIN

Hush's bespoke Mayfair Boutique Gin is lovingly created to be enjoyed in everything from our molecular cocktails to a simple, exquisite G & T. It is, of course, the main feature of our Gin & Jam Tea cocktails, where it is paired with jams created exclusively for Hush by Wendy Brandon, who has been making handmade jams and preserves in the UK for over 30 years.

Created by the talented Hush Bar team, this special gin features more unusual botanicals of Jasmine lotus, tonka beans and lavender alongside the typical gin elements of lemon peel, grapefruit and juniper.

Hush Gin is available to take home for £35 a bottle

HUSH GIN COCKTAILS

(We cater for designated drivers, please ask)

London Fields Hush Boutique Gin, emperor's tea, jasmine syrup, pear liqueur

Hampstead Heath Hush Boutique Gin, Irish cream tea, hibiscus syrup, cacao liqueur

Hyde Park Hush Mayfair Boutique Gin, grapefruit juice, blackberry jam, basil, crème de mûre, la fe absinthe

> Primrose Hill Hush Mayfair Boutique Gin, pineapple juice, ginger beer, rhubarb jam

HUSH OWN BLENDS

BLACK

Black Mojito

Indian tea, Cool spearmint, lemon bits, lime oil, blackberry leaves, cinnamon, white hibiscus, lemon grass

Irish Cream

Indian tea, Cinnamon, whisky and cocoa, topped off with a gentle touch of vanilla

Emperor's Tea

Indian tea, Spices and herbs, dominated by spicy cloves, citrus peels, and vanilla bits

Raspberry & Cocoa Mouse

Chinese Kheemun tea blended with raspberry & cocoa for a sweet, fruity and chocolaty flavour

GREEN

Zen

Japanese Sencha and White China tea with orange, almonds, citrus peels, coriander, pistachio kernels and pink pepper

Orange & Chocolate

Japanese Sencha, natural cocoa taste, fruity orange and a fine truffle note

Also available in 100gr take home caddies for £6

Blended in France in collaboration with M.Jacobs, Bespoke Purveyors of Fine Coffees and Teas