



SATURDAY EVENING

STARTERS

Roasted Vegetable & Coconut Soup £8
Oat Creme fraiche, pumpkin seeds & coriander oil

Roasted Kentish Beetroots £8.5
Sand carrots, whipped chickpea puree & sesame dressing

London-cure Smoked Salmon £10
Tomato, cucumber, red onion, avocado, capers, seeded rye bread

Goose Foie Gras £16

Homemade goose liver parfait, toasted Challah
caramelised plum, pickled cauliflower

Beef Tartare £ 12
New potato, pickled red onion & parsley salad, caper berries

Tish Meat Balls £8.5
Tomato & pepper confit, quinoa

Ox tongue £9.5
Roasted heritage beets, horseradish cream

MAINS

Dry-aged Rib eye Steak £29
300g, Portobello mushroom, green peppercorn sauce

Beef Tartare £21
Hand chopped, classic condiment, mixed salad & chips

Seared Salmon Fillet £19.5
Seared, herb crushed potatoes, sauce vierge

Chargrilled Chicken Supreme £19.5
Piquillo & smoked baba ghanoush

Tish Chicken Schnitzel £18
Roasted fingerling potatoes, pepperonata

Lamb Hot Crust Pie £25
Truffle mash, cumin roasted carrots

Homemade Burger £17.5
Challah bun, chips, dill pickle & relish

Salt Beef £15
Relish & dill pickle, toasted light rye & chips

Seared Tuna £18.5
Rocket, red cabbage slaw, cucumber, tomatoes, citrus dressing

Lemon & Black Pepper Roast Chicken £16.5
Beetroot, pumpkin, raisins, cos lettuce, chicory, hazelnut dressing

Mushroom Wellington £15.5
Glazed sand carrots, kale & mushroom velouté

Seasonal Vegetable Salad £14
Quinoa, kale, hummus, chilli toasted seeds, tahini ranch dressing

SIDES

Truffle chips £7.5

Chips £5

New potatoes £4.50

Heritage carrots & peas £4.5

Green beans, chilli, garlic £4.5

Braised red cabbage £4.5

Green garden salad £4.5

Heirloom tomato, balsamic, basil £5

Red cabbage, beetroot & raisin slaw £4

DESSERTS

Tish lokshen pudding £6.5
Roasted plums & ripple ice cream

Gooseberry strudel £8
Cherry sorbet sorbet

Chocolate & passion fruit fondant £8
bitter chocolate sorbet

Stem Ginger frozen parfait £7.5
Toasted ginger cake, caramelised bananas

Tish Cakes Selection £4.5
freshly made cakes and bakery treats

Fresh fruit salad £6.5
acacia honey

Apple & almond crumble £7.5
Bramley apple & frangipane crumble tart, apple sorbet

Tiramisu £8
Chocolate sponge, coffee & Tia Maria sabayon

Ice cream and sorbet selection £2.5
per scoop

Tish Dairy Free Restaurant

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Prices include VAT at 20%. A discretionary 12.5% service charge – shared wholly between the Tish team – will be added to your bill.
Some items may contain allergens, or traces of. Please speak to your waiter for further information.





SPARKLING



Bottle 750ml Glass 175ml

Prosecco Val d'Oca 2014, Italy.....£39.00.....£7.25
A terrific sparkling wine with a floral bouquet and perfect balance of acidity and softness

Cava Metodo Tradicional, Spain (*).....£38.00
Fresh, fruity with good acidity and a medium intensity aroma

Drappier Carte D'or, France.....£72.00
Stoned fruits on the nose, dominated by ripe fruits on the palate ensuring a long finish

Louis de Sacy brut, France (*).....£100.00
Flavours of citrus, gooseberry, rosemary with a smooth and delicate finish

Louis de Sacy Rosé, France (*).....£120.00
Blossomed nose that, after breathing, reveals notes of ripe strawberry and blood orange



ROSE



Bottle 750ml Glass 175ml

Vina Encina Rose, Spain.....£25.00.....£5.95
Pale strawberry pink, clean and bright with notes of cherry, red and floral fruits

Rose du Castel, Israel (*).....£33.00
Medium acidity with a touch of minerality and notes of ripe strawberries and cherries

La Perle, Comte Tolossan, France (*).....£36.00
Medium body with a floral bouquet and a long finish

Rose on the Beach 2017, France (*).....£48.00
Rose petal in colour, with violet hues and a citrus nose, peach, guava

Mas de la Rouviere 2017 Bando, France (*).....£65.00
Good structure with notes of red citrus, red berries, pear and mild spices with a medium finish



WHITE



Bottle 750ml Glass 175ml

Encina Bianco 2017, Spain.....£25.00.....£6.25
Fresh and light, pale yellow in colour with green highlights and notes of apple, peaches, pears

Chardonnay Vin de Pays, France.....£27.00.....£6.75
Fragrant apple aroma, oak and fruit flavours lingering finish

Chateau Pouyenne, Sauvignon, France.....£32.00.....£8.25
Pale gold in colour with aromas of citrus, grass and golden green apple

Chardonnay Teal Lake, Australia.....£34.00.....£8.75
A soft, clean and citrus flavour with pleasant guava and apple flavours on a light frame

Primo V Pinot Grigio 2017, Italy.....£36.00.....£9.25
Delicate exotic fruity sensations on the nose with a fresh, perfectly-balanced flavour

Invicta, Macabeo, Spain (*).....£30.00
Bright straw colour with an elegant aroma of ripe fruit, citrus and tropical notes

Riesling Koenig 2015, France.....£39.00
Lively, dry and elegant with fresh fruit and citrus notes

Contessa Annalisa Collection Gavi di Gavi, Italy (*).....£54.00
Well structured, medium intensity, with an evident note of green apples and a hint of aniseed

Cantina Giuliano, Vermentino, Italy (*).....£42.00
Light bodied and a good balance between minerality and acidity bursting with ripe white fruits

Dalton Estate, Sauvignon Blanc, Israel.....£43.00
Lively, dry and light with crisp acidity combining the fruity aromas of citrus and guava

Kerem Kishor white 2016, Israel (*).....£45.00
Sauvignon Blanc and Viognier blend, mineral and fresh with notes of passion fruit and gooseberry

Goose Bay Sauvignon Blanc, New Zealand.....£47.00
Vibrant and crisp with a bouquet of gooseberries and a slight hint of oak

Chablis Tradition 2017, France (*).....£68.00
Aromas of lemon, acacia flowers and almond cream, with an aerial and deeply mineral finish

Gruner Vetliner Eizenshat, Austria (*).....£53.00
Delicious finish with ripe yellow fruits of apples and pears and a little spice on the palate



RED



Bottle 750ml Glass 175ml

Vina Encino, Tempranillo, Spain, 2017.....£25.00.....£6.25
Clean and bright cherry red colour with an intense fruity nose and hints of red berries and fruits

Chateau Le Petit Chaban, Bordeaux, 2016.....£28.00.....£7.25
Cabernet Sauvignon and Merlot blend, with a powerful structure and notes of dark fruits

Segal Fusion, Bordeaux Blend, Israel.....£35.00.....£9.00
Aromas of exotic spices, fresh finish and a deep ruby colour

Canaan, Cabernet Sauvignon 2017, Israel.....£36.00.....£9.25
Medium body red with notes of black pepper, cherries and plums and low in tannins

Teal Lake, Cabernet Merlot 2014, Australia.....£39.00.....£10.00
Fruity, rich and smooth with plum, coffee and liquorice notes

Cotes du Rhone, Domaine Lafond 2016, France (*).....£32.00
Intense purple and velvety, with aromas of ripe, fruit, cherries and cassis

Chinon Les Rosiers, Loire, France (*).....£37.00
Cabernet Franc grapes, medium body wine with hints of tobacco and dark spice.

Herenza Roja, Crianza 2012, Spain.....£41.00
Dark cherry colour with very intense aromas of ripe fruit, creamy oak, spices and cocoa

Covenant Red C Cabernet Sauvignon (*).....£60.00
The wine is a classic Dry Creek Valley. Redolent of grapefruit, passion fruit and herbs

Cantina Giuliano, Italy (*).....£45.00
Ruby red colour, well balanced and rich body with aromas of wild berries, and liquorice

Terra Di Seta Classico 2014, Italy (*).....£46.00
Lively ruby red, smooth and elegant with notes of cherries, wild berries and violet

Kishor GSM 2015, Israel (*).....£47.00
A peppery Syrah, with notes of dark fruits such as liquorice and blackcurrant

Goose Bay Pinot Noir, New Zealand.....£53.00
Ripe berries with hints of cherry and buttery overtones

Jezreel Carignan 2014, Israel (*).....£58.00
Silky tannins with notes of black plum, lavender and vanilla

Chateau Tour Seran, Medoc, France.....£59.00
Supple tannins along with sweet aromas of creme de cassis aromas and notions of smoked cedar

Domaine Bunan, Belouve 2017, France (*).....£60.00
Full bodied with a dark purple colour and intense fruit aromas

Tzora Vineyard Shores 2016, Israel (*).....£60.00
Blend of Cabernet Sauvignon, Merlot & Syrah, full bodied wine with spicy and fruity overtones

Les Roches de Yon Figeac, St Emilion 2015, France (*).....£70.00
Full and rich with strong tannins, notes of vanilla and smoke and a long and lingering finish

Clos Mesorah 2014, Spain (*).....£72.00
Elegant, complex, lingering finish, with a rich bouquet and notes of ripe cherries and spices



DESSERT WINES



Tio Pepe Sherry 75ml £6.50
Medium dry and medium bodied with notes of lemons

Herzog White Riesling 2014 75ml £11.00
Aromas of dried apricot, with intense honey notes and a balanced finish



HOT DRINKS



Carefully selected, our coffee is roasted in accordance with the finest quality of handmade coffee standards. At Tish we have chosen a coffee blend 80% Arabica from Ethiopia and 20% Robusta from India. Good body, pleasant aroma with notes of fruit, hints of chocolate and roasted cereals. Enjoy.

Espresso £2.90 Caffè latte £3.55
Double espresso £3.10 Cappuccino..... £3.75
Americano..... £3.10 Caffè mocha £3.75
Macchiato..... £3.20 Hot chocolate £3.90
English Breakfast, Earl Grey, Jasmine, Green, Chamomile, Fresh Mint.....£3.50