



@tish\_london

## BRUNCH

### STARTERS

#### Bread Selection £5

For the table  
Focaccia & sourdough  
Whipped smoked garlic & seas salt spread  
Extra virgin olive oil & balsamic vinegar

#### Challah French Toast or Pancakes £7.5

Chocolate sauce or maple syrup  
Berry compote

#### Tish Selection £14

For the table  
Roasted almond & marinated olives  
Harissa spiced white bean & eggplant dips  
Seeded crackers & pita

#### Chicken Soup £8.5

Kneidalch & seasonal vegetables

#### London Cure Smoked Salmon £10

Tomato, cucumber, red onion, avocado, capers, seeded rye bread

#### Avocado £9.5

Poached egg, rocket, toast

#### Roasted Kentish Beetroots £8.5

Sand carrots, whipped chickpea purée, baby leaves  
sesame dressing

#### Beef Tartare £13

Classic condiment, confit egg yolk, Za'atar Melba toast

#### Tish Meat Balls £8.5

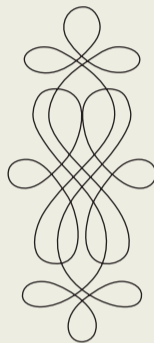
Tomato & pepper confit, quinoa

#### Ox Tongue £9.5

Roasted heritage beets, horseradish cream

#### Challah Benedict £8.50

Smoked salmon or Salt beef,  
poached egg, hollandaise



### MAINS

#### Chicken Schnitzel £18

Breaded supreme, lemon, rocket salad

#### Challah Benedict £16.5

Smoked salmon or Salt beef,  
two poached eggs, hollandaise

#### Grilled Tuna Salad £25

Sahimi grade blue-fin, baby leaves, pearl couscous,  
butternut, kale, radishes, soft boiled egg, harissa,  
citrus dressing

#### Salt Beef Club £15.5

Relish & dill pickle

#### Tish Breakfast £14.5

Cumberland sausage, ox tongue "Bubble n' Squeak", poached egg,  
harissa baked beans, mushrooms, roasted tomato, toast

#### Large Shakshuka £14.5

Spicy tomato & pepper casserole, three eggs,  
Tahini cream, toast

#### Grilled Poussin £22

Za'atar pita, chopped salad  
tarragon & lemon jus gras

#### Dry-aged Rib Eye Steak £29

300g, crispy shallots, tomato  
Bearnaise or green peppercorn sauce

#### Homemade Burger £17.5

Challah bun, chips, dill & relish pickle

#### Seared Salmon Fillet £19.5

Seared, new potatoes, salsa verde

#### Sea Bass Fillet £21

Braised puy lentils, parsnip puree,  
black garlic emulsion

#### Winter Vegetable Super Salad £15.5

Quinoa, lentils, kale, chickpeas, squash,  
beetroot, chilli toasted seeds,  
pomegranate dressing

#### Mushroom Wellington £16.5

Glazed sand carrots, kale & mushroom veloute

### SIDES

#### Chicory, Pear, Walnut Salad £5

#### Garden Salad £5

#### New Potatoes £4.5

#### Chips £5

#### Herb Latkes £6

#### Truffle Chips £7.5

#### Cumin Roasted Carrots £5

#### Braised Red Cabbage £4.5

#### Green Beans, Chilli, Garlic £4.5

### DESSERTS

#### Tish Lokshen Pudding £6.5

Roasted plum & ripple ice cream

#### Pavlova £7.5

Roasted pineapple, lime curd, mango sorbet

#### Blueberry & Almond Tart £7.5

Blueberry frangipane tart, coconut yoghurt ice cream

#### Apple Pie £8

Oat crème fraiche, vanilla ice cream

#### Tiramisu £8

Chocolate sponge, coffee & Tia Maria sabayon

#### Challah French Toast or American Pancakes £7.5

Maple syrup or chocolate sauce  
berry compote

#### Chocolate & Passion Fruit Fondant £8

Bitter chocolate sorbet

#### Exotic Fruit Salad £6.5

Pomegranate & orange water

#### Ice cream & Sorbet Selection £2.5

Per scoop

## Tish Dairy Free Restaurant

196 Haverstock Hill, London NW3 2AG | 020 7431 3828 | eat@tish.london

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



Glass 125ml Bottle 750ml

- Drappier Carte d'Or, France.....£14.00.....£72.00  
Stoned fruits on the nose, dominated by ripe fruits on the palate ensuring a long finish
- Prosecco Val d'Oca, Italy..... £7.25.....£39.00  
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
- 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



Glass 175ml Bottle 750ml

- Vina Encina Rosado, Syrah 2017, Spain.....£5.95.....£25.00  
Pale strawberry pink, clean and bright with notes of cherry, red and floral fruits
- Rose on the Beach, Cinsault 2017, France (\*).....£48.00  
Rose petal in colour, with violet hues and A citrus nose, peach, guava
- Mas de la Rouviere Bandol, Cinsault Blend 2017, France (\*).....£65.00  
Good structure with notes of red citrus, red berries, pear and mild spices with a medium finish



## WHITE



Glass 175ml Bottle 750ml

- Vina Encina Blanco, Macabeo, 2017, Spain.....£6.25.....£25.00  
Fresh and light, pale yellow in colour with green highlights and notes of apple, peaches, pears
- Selection Bokobsa, Chardonnay, France.....£6.75.....£27.00  
Fragrant apple aroma, oak and fruit flavours lingering finish
- Baron Herzog, Pinot Grigio 2016, California.....£12.00.....£48.00  
Notes of citrus blossom, ripe pear, apple and tropical fruit with a lean and elegant finish
- Shirah, Viognier-Chardonnay 2016/17, California (\*).....£58.00  
Intense and rich with flavours of green apple and subtle french oak vanilla
- Teal Lake, Chardonnay 2015, Australia.....£8.75.....£34.00  
A soft, clean and citrus flavour with pleasant guava and apple flavours on a light frame
- Invita Alella, Sauvignon Blanc 2016, Spain (\*).....£30.00  
Bright straw colour with an elegant aroma of ripe fruit, citrus and tropical notes
- Contessa Annalisa, Gavi di Gavi 2016, Italy (\*).....£54.00  
Well structured, medium intensity, with an evident note of green apples and a hint of aniseed
- Dalton Estate, Sauvignon Blanc 2017, Israel.....£43.00  
Lively, dry and light with crisp acidity combining the fruity aromas of citrus and guava
- Goose Bay Sauvignon Blanc 2016, New Zealand.....£47.00  
Vibrant and crisp with a bouquet of gooseberries and a slight hint of oak
- Tradition, Chablis 2017, France (\*).....£68.00  
Aromas of lemon, acacia flowers and almond cream, with an aerial and deeply mineral finish
- Shirah Bro Deux, Sauvignon Blanc 2017, California (\*).....£72.00  
Perfect balance of racy, refreshing acidity and round body with soft floral and oak notes
- Baron Herzog, Chardonnay 2015, California (\*).....£85.00  
Pear, apple and chamomile notes characterise this tangy, citrus flavoured wine



## DESSERT WINES



Herzog White Riesling 2014 Glass 75ml £11.00

Aromas of dried apricot, with intense honey notes and a balanced finish

Ella Valley Muscat 2007 (\*) Bottle 375ml £60.00

Aromas of peaches, candied orange peel and a hint of vanilla, full bodied with a long finish



## RED



Glass 175ml Bottle 750ml

- Vina Encina, Tempranillo 2017, Spain.....£6.25.....£25.00  
Clean and bright cherry red colour with an intense fruity nose and hints of red berries and fruits
- Champs de Gaillard, Bordeaux 2013, France..... £12.00.....£45.00  
Complex fruit flavour and well balanced, offering cherry, raspberry and blackberry aromas
- Psagot Sinai, Cabernet-Shiraz 2017, Israel.....£14.00.....£58.00  
Rich spicy vanilla notes with berries and blackcurrants
- Segal Fusion, Bordeaux Blend 2016, Israel.....£9.00.....£35.00  
Aromas of exotic spices, fresh finish and a deep ruby colour
- Canaan, Cabernet Sauvignon 2017, Israel.....£9.25.....£36.00  
Medium body red with notes of black pepper, cherries and plums and low in tannins
- Teal Lake, Cabernet-Merlot 2014, Australia.....£10.00.....£39.00  
Fruity, rich and smooth with plum, coffee and liquorice notes
- Domaine Lafond, Cotes du Rhone 2016, France (\*).....£32.00  
Intense purple and velvety, with aromas of ripe, fruit, cherries and cassis
- Chinon Les Rosiers, Cabernet Franc 2016, France (\*).....£37.00  
Medium body wine with hits of tobacco and dark spice
- Herenza Rioja Crianza, Tempranillo 2014, Spain.....£41.00  
Dark cherry colour with very intense aromas of ripe fruit, creamy oak, spices and cocoa
- Covenant Red C, Cabernet Sauvignon 2015, California (\*).....£60.00  
Creamy, fruity and rich with notes of grapefruit, passion fruit and herbs
- Maison Sarela 1922 Heritage, Syrah 2017, France (\*).....£65.00  
Deep red colour, bouquet of black fruits and hints of liquorice with a dense, elegant palate
- Cantina Terra Di Seta, Chianti Classico 2014, Italy (\*).....£46.00  
Lively ruby red, smooth and elegant with notes of cherries, wild berries and violet
- Goose Bay, Pinot Noir 2014, New Zealand.....£53.00  
Ripe berries with hints of cherry and buttery overtones
- Jezreel Valley, Carignan 2014, Israel (\*).....£58.00  
Silky tannins with notes of black plum, lavender and vanilla
- Château Tour Seran, Bordeaux Blend 2013, France.....£59.00  
Supple tannins along with sweet aromas of crème de cassis aromas and notions of smoked cedar
- Domaine Bunan, Cotes De Provence 2017, France (\*).....£60.00  
Full bodied with a dark purple colour and intense fruit aromas
- Les Roches de Yon Figeac, St Emilion Grand Cru 2015, France (\*).....£70.00  
Full and rich with strong tannins, notes of vanilla and smoke and a long and lingering finish
- Clos Mesorah, Grenache 2014, Spain (\*).....£72.00  
Elegant, complex, lingering finish, with a rich bouquet and notes of ripe cherries and spices
- Château Lascombes Margaux, Bordeaux Blend 2015, France (\*).....£150.00  
Easygoing, plush bouquet with rounded gritty tannins and tarry black fruit
- Shirah Bro Deux, Bordeaux Blend 2014, California (\*).....£110.00  
Full bodied blend merges classic Bordeaux flavours with Californian power and richness
- Château Rocquencourt, Bordeaux Blend 2015, France (\*).....£105.00  
Medium body of rich dark cooked fruit with sweet black plum, smooth well-balanced finish
- L'Echo de Roses Camille Pomerol, Merlot 2012, France (\*).....£110.00  
Medium bodied with soft tannins and a hint of spicy oak, rich palate of berries with a long finish
- Château Haut Condissas Prestige, Merlot Blend 2011, France (\*).....£120.00  
A complex perfume of truffle, earth, blackberry and stone aromas, long and fresh finish
- Tishbi Single Vineyard, Cabernet Franc 2012, Israel (\*).....£90.00  
Judean Hills vineyard, aged for 12 months in Oak barrels, flavours of ripe plums and black cherries
- Tenuta Monchiero Barolo, Nebbiolo 2010, Italy (\*).....£120.00  
Herbaceous aromas, delicate and fruity bouquet with vanilla and toast expressions, elegant in tannins
- Binyamina The Cave, Bordeaux Blend 2014, Israel (\*).....£120.00  
Big and powerful with notes of dark fruit, liquorice and aged for 24 months in French oak barrels
- Domaine du Castel Grand Vin, Bordeaux Blend 2016, Israel (\*).....£130.00  
Classic, elegant wine, complex bouquet of blackberries, spices, well balanced and smooth finish