



@tish_london

STARTERS

Bread Selection £5

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

Winter Minestrone £8

Seasonal vegetable soup, basil oil & garlic croutons

Roasted Kentish Beetroots £8.5

Sand carrots, whipped chickpea purée, baby leaves & sesame dressing

London Cure Smoked Salmon £10

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

Seared Tuna £12

Peppered, pickled kohlrabi, avocado, coriander

Goose Foie Gras £21

Homemade goose liver parfait, toasted Challah
Apple, pear & ginger chutney

Tish Selection £14

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

Beef Tartare £13

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

Chicken Soup £8.5

Kreplach & seasonal vegetables

Tish Meat Balls £8.5

Tomato & pepper confit, quinoa

Ox Tongue £9.5

Roasted heritage beets, horseradish cream

MAINS

Chicken Schnitzel £18

Breaded supreme, lemon, rocket salad

Duck Breast £25

Roasted, ox tongue bubble & squeak, balsamic jus

Lamb Pot £25

Braised lamb shoulder, truffle mash

Salt Beef Club £15.5

Relish & dill pickle

Mushroom Wellington £16.5

Glazed sand carrots, kale & mushroom velouté

Dry-aged Rib Eye Steak £29

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

Grilled Poussin £22

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

Gentlemen's Schnitzel £27

Breaded veal, capers, fried egg

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 purée, black garlic emulsion

Grilled Tuna Salad £25

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

Winter Vegetable Super Salad £15.5

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

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 creme fraiche, vanilla ice cream

Tiramisu £8

Chocolate sponge, coffee & Tia Maria sabayon

Poached Pear £8

Red wine poached, vanilla parfait & shortbread

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

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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



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		