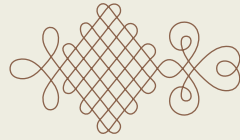


TISH



@tish_london

VALENTINES MENU

3-courses

£55 per person

17:30 & 21:30 Sitings Complimentary Bottle of Cava

Tish Selection For Two

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

London Cure Smoked Salmon

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

Tuna Tartare

Green mango, lime, coriander chilli salsa

Goose Foie Gras & Salt Beef Terrine

Apple, pear & ginger chutney, toasted challah
(£7 supplement)

Lamb Shank

Slow cooked, winter vegetables & apricot casserole

Duck Magret

Roasted, caramelised red onion tartlet, wild cherry sauce bigarade

Sea Bass Fillet

Braised puy lentils, parsnip purée, black garlic emulsion

Dry-aged Rib Eye Steak

300g, crispy shallots, tomato, bearnaise or green peppercorn sauce
(£5 supplement)

Winter Vegetable & Truffle Strudel

Quinoa, honey & cumin glazed carrots, kale & truffle dressing

Chips

Green Beans, Chilli, Garlic

Garden Salad

DESSERTS

Pavlova

Berry compote, lime curd,
mango sorbet

Chocolate Frozen Parfait For Two

Dark chocolate, raspberry & rose macaroon,
raspberry sorbet

Tiramisu

Chocolate sponge, coffee & Tia
Maria sabayon