



@tish_london

BRUNCH

Tom Collins £6.5
Sweet & sour mix
topped up with sparkling explosions of herbs

Bloody Mary £6.5
Spiced tomato juice
garnished with premium vodka

Jamaican Mule £6.5
Dark spiced rum
with the freshness of ginger ale

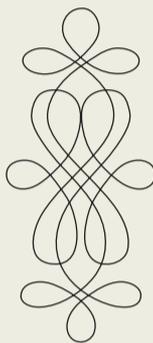
STARTERS

Chicken Soup £8.5
Kreplach & seasonal vegetables

London Cure Smoked Salmon £10
Tomato, cucumber, red onion, capers, toasted bagel

Avocado £9.5
Poached egg, rocket, toasted bagel

Heritage Tomato & Butter Bean Salad £9
Basil, pickled red onion & hummus



Tish Selection £14
Hummus, harissa spiced bean & charred aubergine dip
mezonot crackers & pita, for the table

Beef Tartare £13
Classic condiment, za'atar melba toast

Smoked Duck £9.5
Celeriac remoulade, orange, shallot dressing

Ox Tongue & Red Wine £12.5
Braised, mushrooms, potato & leek espuma

MAINS

Large Shakshuka £14.5
Spicy tomato & pepper casserole, three eggs
tahini cream, toast

Lamb Shoulder £23
Slow roasted, minted pulses

Chicken Schnitzel £18
Breaded supreme, lemon, rocket salad

Grilled Tuna Salad £25
Sashimi grade, baby leaves, pearl couscous, kale
radish soft boiled egg, harissa, citrus dressing

Dry-aged Rib Eye Steak £29
300g, crispy shallots
bearnaise or green peppercorn sauce

Tish Breakfast £14.5
Cumberland sausage, ox tongue "Bubble n' Squeak", poached egg
harissa baked beans, mushrooms, roasted tomato, toast

Grilled Poussin £23
Za'atar pita, chopped salad
tarragon & lemon jus gras

Homemade Burger £17.5
Challah bun, chips, gherkin & relish

Spinach Nut Roast Wellington £16.5
Confit celeriac, field mushrooms & peas

Challah Benedict £16.5
Smoked salmon or salt beef
two poached eggs, hollandaise

Seared Salmon Fillet £19.5
New potatoes, salsa verde

Salt Beef Club £15.5
Relish & dill pickle, toasted caraway white rye

Spring Vegetable Salad £15.5
Quinoa, fennel, apple, orange, pomegranate, chickpeas
golden raisins, cucumber, sweet potato crisps

SIDES

Heritage Tomato Salad, Shallots & Parsley £5

Seasonal Mixed Salad £5

New Potatoes £4.5

Chips £5

Herb Latkes £6

Truffle Chips £7.5

Honey & Cumin Glazed Carrots £5

Wilted Baby Spinach £5

Green Beans, Chilli & Garlic £4.5

DESSERTS

Warm Vanilla Madeleines £8
Strawberries, vanilla set custard

Tish Lokshen Pudding £6.5
Berry compote, toasted challah and honey ice cream

Vanilla Parfait £7.5
Poached rhubarb & blood orange, rhubarb macaroon

Apple Pie £8
Oat crème fraiche, vanilla ice cream

Lemon Meringue Tart £8
Basil sorbet & black sesame crunch

Pancakes or Challah French Toast £7.5
Maple syrup or chocolate sauce

Chocolate & Passion Fruit Fondant £8
Bitter chocolate sorbet

Exotic Fruit Salad £6.5
Pomegranate & orange water

Ice Cream & Sorbet Selection £2.5

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.



WINE LIST

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
- Herzog Special Reserve Russian River, Chardonnay 2015 (*).....£85.00
Pear, apple and chamomile notes characterise this tangy, citrus flavoured wine
- 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
- Shirah Bro Deux, Sauvignon Blanc 2017, California (*).....£72.00
Perfect balance of racy, refreshing acidity and round body with soft floral and oak notes

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

- Duc de France, Languedoc Merlot Blend, 2018, France.....£6.25.....£25.00
Very intense color, round and sweet with slightly spicy and fruity notes, very well balanced
- 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
- Chateau Malmaison, Bordeaux Blend 2016, France (*).....£90.00
Medium bodied, with a silky, pure and clean texture, blackberry and earthy mineral palate
- Domaine Bunan, Cotes De Provence 2017, France (*).....£60.00
Full bodied with a dark purple colour and intense fruit aromas
- Clos Mesorah, Grenache 2014, Spain (*).....£72.00
Elegant, complex, lingering finish, with a rich bouquet and notes of ripe cherries and spices
- Domaine du Castel, Petit Castel, Cabernet Blend 2016, Israel (*).....£100.00
Full bodied, bearing a hint of tannin and a harmonic fruity-oak balance, with a deep royal purple color
- 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 Haut Condissas Prestige, Merlot Blend 2011, France (*).....£120.00
A complex perfume of truffle, earth, blackberry and stone aromas, long and fresh finish
- Shirah Power to the People, Syrah Blend 2014, California (*).....£150.00
A dark, brooding wine, bursting with aromatics, displaying notions of tangy, forest blackberries
- 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