



# TISH



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## FRIDAY NIGHT

Three courses £45

### FOR THE TABLE

Kiddush & Challah

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#### STARTERS

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##### London Cured Smoked Salmon

Tomato, cucumber, red onion, capers

##### Chicken Soup

Kneidlach

##### Seasonal Vegetable Soup

##### Seared Tuna

Sashimi grade, green mango moulis,  
citrus dressing  
(£5 Supplement)

##### Foie Gras

Home-made goose liver parfait, apple & pear  
chutney, melba toast  
(£10 Supplement)

##### Spring Vegetable Salad

Quinoa, fennel, apple, orange, pomegranate, chickpea,  
golden raisin, cucumber & sweet potato crisp

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#### MAINS

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##### Baked Hake

Herb crusted, crushed potatoes, confit peppers,  
tomato vinaigrette

##### Lamb Fillet

Slow cooked Provençal, pomme fondant  
(£5 Supplement)

##### Chicken Supreme

Sautéed mushroom & white wine sauce,  
new potatoes

##### Confit Salmon

Lemon & tarragon velouté,  
gremolata potatoes

##### Aubergine Schnitzel

Pepperonata, rocket, lemon, salsa verde,  
tomato dressing

##### Duck Leg

Braised lentils, red wine jus, mashed potato

Chef's selection of seasonal vegetables for the table

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#### DESSERT

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##### Exotic Fruit Salad

Pomegranate & orange water

##### Chocolate Brownie

Raspberry sorbet

##### Apple Pie

Roasted cinnamon & almond custard

##### Lemon Meringue Tart

Basil sorbet & black sesame crunch  
(£2 Supplement)

##### Ice Cream & Sorbet Selection

Two scoops

Our drinks menu is available upon request

Prices include 20% VAT and 12.5% service charge - shared wholly between the Tish team.  
Some items may contain allergens, or traces of, please speak to your waiter for further information.

