



@tish_london

BRUNCH

11AM-4PM

Tom Collins £8

Sweet & sour mix topped up with sparkling explosions of herbs

Bloody Mary £8

Spiced tomato juice garnished with premium vodka

Jamaican Mule £8

Dark spiced rum with the freshness of ginger ale

STARTERS

Bread Selection £5

Focaccia, challah & crackers, whipped smoked garlic & sea salt spread, extra virgin olive oil, balsamic vinegar

Heritage Tomato Salad £9.5

Whipped truffle soya soft cheese, basil

Avocado & Egg on Toast £10.5

Crushed avocado, poached egg on toasted white rye

Chicken Soup £9

Pearl barley & vegetables

Garden Pea & Mint Soup £8

Basil oil, lemon oat creme fraiche

Tish Selection £14

For the table
Hummus, harissa spiced white bean & charred aubergine dip, mezonot crackers & pita

London Cure Smoked Salmon £11

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

Beef Tartare £13

Classic confiment, za'atar melba toast

Seared Tuna £12

Sashimi grade, green mango, mooli & citrus dressing

Smoked Duck £12

Charred oranges, baby leaves, walnut dressing

Confit Chalk Farm Trout £10

Sloe gin gel, horseradish cream, pickled cucumber

MAINS

Salt Beef Sandwich £15.5

Relish & dill pickle, toasted caraway white rye

Chicken Schnitzel £18

Breaded supreme, lemon, rocket salad

Homemade Burger £17.5

Sesame bun, chips, gherkin & relish

Shakshuka £15.5

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

28 Days Dry-aged Rib Eye Steak £31

300g, crispy shallots

Sauce: Béarnaise or green peppercorn £2

Tish Breakfast £16

Cumberland sausage, latkes, smoked duck, poached egg harissa baked beans, mushrooms, roasted tomato & toast

Summer Salad £15.5

Avocado, quinoa, mixed leaves, radishes, tomato, cucumber pumpkin, harissa, lemon ranch dressing
Add Chicken £5 / Add Tuna £10

Challah Benedict £16.5

Salt beef or smoked salmon, two poached eggs, hollandaise

Grilled Salmon Steak £21

220g, on the bone, jersey royal, olive oil hollandaise

Griddled Tuna £27

Slow cooked spicy pepper & tomato, herb oil

Aubergine Schnitzel £16

Pepper confit, salsa verde lemon & rocket

SIDES

Chips £5

Truffle Chips £7.5

Minted Jersey Royal £5

Wilted Baby Spinach £5

Honey & Cumin Glazed Carrots £5

Heritage Tomato Salad, Shallot & Parsley £5

Herb Latkes £6

Seasonal Mixed Salad £5

Green Beans, Chilli & Garlic £4.5

DESSERTS

Summer Mille-Feuille £9

Summer berries, raspberry chiboust, blackberry sorbet

Tish Lokshen Pudding £7.5

Berry compote, toasted challah & honey ice cream

Elderflower Panna Cotta £7.5

Rossini sorbet, purple gooseberries & strawberries

Chocolate Brownie £8

Vanilla ice cream

Peach Melba Pavlova £8

Roasted peach, amaretto sorbet, raspberry semi-freddo

Seasonal Fruit Salad £7

Minted syrup & mango sorbet

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.

