

STARTERS

**Tish Selection £14**

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

**Goose Foie Gras £21**

Homemade goose liver parfait  
apple, pear & ginger chutney  
toasted challah

**Bread Selection £5**

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

**Garden Pea & Mint Soup £8**

Basil oil, lemon oat creme fraiche

**Heritage Tomato Salad £9.5**

Whipped truffle soya soft cheese, basil

**London Cure Smoked Salmon £11**

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

**Smoked Duck £12**

Charred oranges, baby leaves, walnut dressing

**Chicken Soup £9**

Pearl barley & vegetables

**Beef Tartare £13**

Classic condiment, za'atar melba toast

**Seared Tuna £12**

Sashimi grade, green mango salsa, mooli  
citrus dressing

**Slow Confit Chalk Farm Trout £10**

Sloe gin gel, horseradish cream, pickled cucumber

MAINS

**Lamb Fillet £27**

Soft garlic mash, confit red peppers

**Duck Breast £27**

Pomme fondante, caramelised endive  
parsnip puree, sour cherry jus

**Homemade Burger £17.5**

Sesame bun, chips  
gherkin & relish

**Salt Beef Sandwich £15.5**

Relish & dill pickle, toasted caraway  
white rye

**28 Days Dry-aged Rib Eye Steak £31**

300g, crispy shallots

Sauce: Béarnaise or green peppercorn sauce £2

**Gentlemen's Schnitzel £29**

Breaded veal, capers, fried egg

**Chicken Schnitzel £18**

Breaded supreme, lemon, rocket salad

**Summer Salad £15.5**

Avocado, quinoa, cos lettuce, mixed leaves  
radishes, tomato, cucumber, pumpkin, harissa  
lemon ranch dressing

Add Chicken £5 / Add Tuna £10

**Griddled Tuna £27**

Slow cooked spicy pepper & tomato, herb oil

**Grilled Salmon Steak £21**

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

**Red Mullet £23**

Saffron potatoes, slow cooked San Marzano  
tomato, black olives, capers & herbs

**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

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.

