



@tish\_london

## GROUP MENU £60 PER PERSON

For the table  
Challah with whipped smoked garlic & sea salt spread,  
extra virgin olive oil & balsamic vinegar

### STARTERS

#### Heritage Tomato Salad

Whipped truffle soya soft cheese, basil

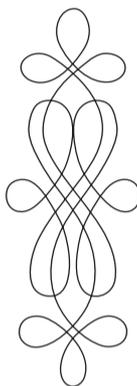
#### Beef Tartare

Classic condiment, za'atar melba toast

#### Goose Foie Gras

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

£12 per person supplement



#### London Cure Smoked Salmon

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

#### Smoked Duck

Charred oranges, baby leaves  
walnut dressing

### Shared Starters

For the table

Hummus, harissa spiced white bean & charred aubergine dips, mezonot crackers & pita, smoked salmon, chopped Israeli salad, tomato salad with pickled red onion & basil, summer salad

£5 per person supplement - to be ordered for the entire party instead of individual starters

### MAINS

#### Aubergine Schnitzel

Pepper confit, salsa verde  
lemon, rocket

#### Griddled Tuna

Slow cooked spicy pepper & tomato, herb oil

#### 28 Days Dry-aged Rib Eye Steak

300g, crispy shallots, peppercorn sauce

£12 per person supplement

#### Veal Schnitzel

Lime, capers, rocket salad

£10 per person supplement

#### Chicken Schnitzel

Breaded supreme, lemon, rocket salad

#### Duck Breast

Pomme fondante, caramalised endive  
parsnip puree, sour cherry jus

#### Lamb Fillet

Soft garlic mash, confit red pepper

For the table  
All mains are served with the Chef's selection of seasonal vegetables

### DESSERTS

#### Chocolate Brownie

Vanilla ice cream

#### Elderflower Panna Cotta

Rossini sorbet, purple gooseberries & strawberries

#### Peach Melba Pavlova

Roasted peach, amaretto sorbet, raspberry semi-freddo



#### Seasonal Fruit Salad

Minted syrup, mango sorbet

#### Tish Lokshen Pudding

Berry compote, toasted challah & honey ice cream

#### Yuzu Cremeux Shortbread

Yoghurt & mint sorbet, coconut macaroon, charred pineapple

All desserts are followed by tea, coffee & petit fours

### Tish Dairy Free Restaurant

196 Haverstock Hill, London NW3 2AG | 020 7431 3828 | eat@tish.london

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.

