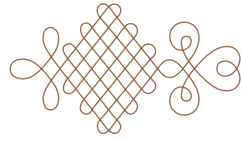


TISH



FRIDAY NIGHT

Three courses £45



FOR THE TABLE
Kiddush & Challah

STARTERS

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)

Summer Salad

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

MAINS

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

Duck Leg

Braised lentils, red wine jus
mashed potato

Chef's selection of seasonal vegetables for the table

DESSERT

Exotic Fruit Salad

Pomegranate & orange water

Chocolate Brownie

Raspberry sorbet

Apple Pie

Roasted cinnamon & almond custard

Peach Melba Pavlova

Roasted peach, amaretto sorbet, raspberry semi-freddo
(£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.

