



@tish_london

STARTERS

Tish Selection £14

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

Goose Foie Gras Terrine £21

Apple chutney, toasted challah

Bread Selection £5

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

Hungarian Bean Soup £8

Red kidney bean & winter vegetable soup

Baked Heritage Beetroot £9.5

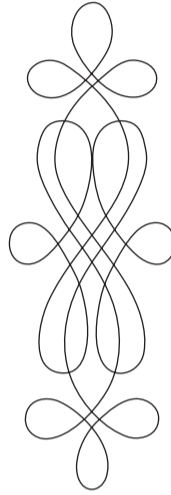
Golden & red heritage, whipped soya cheese, toasted pumpkin seeds

Winter Truffle Arancini £10

Mushroom & truffle risotto balls
black garlic aioli, pickled vegetable salad

Salmon Gravlax £11

Lapsang Souchong cured, horseradish, citrus & compressed cucumber



Chicken Soup £9

Pearl barley & vegetables

Salt Beef £10

Celeriac remoulade, pickled onions, toasted rye

Ox Tongue & Cheek Kreplach £14

Beef ravioli, Jerusalem artichoke, shimeji
horseradish cream

Smoked Duck £11

Charred clementine, mixed leaves, walnut dressing

MAINS

Homemade Burger £17.5

Burger bun, chips
gherkin & relish

Turkey Schnitzel £18.5

Cranberry sauce, thyme jus
roasted chestnuts

Duck Breast £25

Roasted parsnips & purée, brussel tops
juniper & gin jus

Lamb Fillet £27

Slow cooked, pomme fondant, cumin & orange
roasted sand carrot, Armagnac & prune jus

Dry-Aged Rib Eye Steak £31

300g, slow roasted plum tomato, crispy shallots
Sauce: Peppercorn or shallot & red wine sauce £2

Boeuf Bourguignon £26

Pomme purée, sautéed mushrooms, caramelised baby onions
& smoked duck

Veal Cutlet £35

Sautéed mushroom, thyme jus

Warm Winter Salad £15.5

Quinoa, roasted butternut squash, black cabbage, piquillo
pepper & chestnuts, pumpkin seeds, pepper ranch dressing
Add Chicken £5

Baked Salmon £22

Savoy cabbage, crushed new potatoes
rocket salsa, caramelised shallots

Roast Stone Bass £26

Sautéed Jerusalem artichokes, samphire
vermouth velouté

Truffle Polenta £23

Sautéed mushrooms, roasted parsnips, pine
kernels & crispy kale

Aubergine Schnitzel £16

Roasted butternut squash, cavolo nero, piquillo
pepper & chestnuts, lime

SIDES

New Potatoes £5

Winter Garden Salad £5

Black Kale, Currant & Pine Nuts £5

Truffle Chips £7.5

Chips £5

Herb Latkes £6

Rosemary Roasted Carrots & Parsnips £5

Braised Red Cabbage £5

Brussel Tops & Chestnuts £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.

