



@tish_london

DESSERTS

Chocolate Soufflé 12
Cherry sorbet, griottine compote
(Please allow 15 minutes)

Tish Lokshen Pudding 7.5
Orchard compote, gingerbread ice cream

Seasonal Fruit Salad 7
Minted syrup & mango sorbet

Date Steamed Pudding 7.5
Rum & cinnamon toffee sauce
stem ginger ice cream



Cassis Semifreddo 8
Yogurt espuma, honeycomb granola
sweet spiced mulled berries jus

Chocolate Delice 8
espresso ice cream

Treacle Tart 7.5
Caramelised pecan ice cream, sour winter fruits

Ice Cream & Sorbet Selection 2.5
Per scoop

Petit Four Selection 3.5

DESSERT DRINKS

COCKTAILS

Black Gold 12.5
Coffee, rum, cointreau, Choc liquor, martini

Sweet Spot 10
Cointreau, frangelico, crème de cassis, honey water

Lucky Charm 11
Vodka, lavender, dessert wine

Midnight Express 11
Coffee, disaronno, tia maria



WINES

Herzog White Riesling 11
75ml glass

Dalton Anna 11/70
75ml glass / 500ml bottle

Ella Valley Muscat* 2007 60
375ml bottle

Tour Blanche* Dessert Wine 100
375ml bottle

Tish Dairy Free Restaurant

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All wines are Mevushal except those marked (*)

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.

