

**LUNCH**

Served until 3.15pm

**Chicken Soup £9**

Pearl barley & vegetables

**Duck Croquettes £10**

Confit duck & potato, pickled date purée  
celeriac & apple remoulade

**London Cure Smoked Salmon £11**

Tomato, cucumber, red onion, capers, rye bread

**Tish Selection £14**

For the table

Charred aubergine, harissa spiced white bean &  
hummus dips, mezonot crackers & pita

**Hungarian Bean Soup £8**

Red kidney bean & winter vegetable soup

**Baked Heritage Beetroots £9.5**

Golden & red heritage, whipped soya cheese  
toasted pumpkin seeds

**Goose Foie Gras Terrine £21**

Apple chutney, toasted challah

**MAINS**

**Homemade Burger £17.5**

Burger bun, chips, gherkins  
smoked ketchup

**Salt Beef Sandwich £15.5**

Mustard, gherkin, pickled cabbage  
caraway rye bread

**Chicken Schnitzel £18.5**

Thyme jus  
rocket salad

**Large Shakshuka £15.5**

Spicy tomatos & peppers, three eggs, tahini cream, toast

**Dry-Aged Rib Eye Steak £31**

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

**Warm Winter Salad £15.50**

Quinoa, roasted butternut squash, black cabbage, piquillo  
peppers & 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**

Sauteed Jerusalem artichokes, samphire  
vermouth velouté

**Aubergine Schnitzel £16**

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

**SIDES**

**New Potatoes £5**

**Winter Garden Salad £5**

Kale, Currants & Pine Nuts £5

**Rosemary Roasted Carrots & Parsnips £5**

Braised Red Cabbage £5

**Truffle Chips £7.5**

Chips £5

Herb Latkes £6

**DESSERTS**

**Chocolate Soufflé £12**

Cherry sorbet, griottine compote  
(Please allow 15 minutes)

**Tish Lokshen Pudding £8**

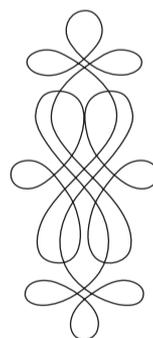
Orchard compote, gingerbread ice cream

**Date Steamed Pudding £7.5**

Rum & cinnamon toffee sauce  
stem ginger ice cream

**Seasonal Fruit Salad £7**

Minted syrup & mango sorbet



**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**

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.