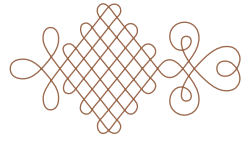


# TISH



## 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

#### Baked Heritage Beetroot

Golden & red heritage, whipped soya cheese  
pumpkin seeds

#### Foie Gras

Home-made goose liver parfait  
apple chutney, melba toast  
(£10 Supplement)

#### Smoked Duck

Charred clementine, mixed leaves  
walnut dressing

### MAINS

#### Baked Salmon

Savoy cabbage, crushed new potatoes  
rocket salsa, caramelised shallots

#### Chicken Supreme

Sautéed mushroom & white wine sauce  
new potatoes

#### Lamb Fillet

Slow cooked Provençal, pomme fondant  
(£5 Supplement)

#### Truffle Polenta

Sautéed mushrooms, roasted parsnips  
pine kernels & crispy kale

#### 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

#### Ice Cream & Sorbet Selection

Two scoops

#### Cassis Semifreddo

Yogurt espuma, honeycomb granola  
sweet spiced mulled berries jus

#### Treacle Tart

Caramelised pecan ice cream  
sour winter fruits

Our drinks menu is available upon request

Prices include 20% VAT. Extra drinks and 12.5% service charge will be added to your final bill after Shabbat.

Some items may contain allergens, or traces of, please speak to your waiter for further information. 