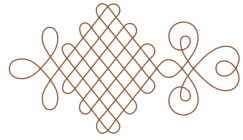


TISH



@tish_london

PRE & POST THEATRE MENU

Available 5pm (last order 7pm) & 9.30pm (last order 10:30pm)

1 - 8 guests (this menu is not applicable for group bookings)

Two Courses - 23 / Three Courses - 28

STARTERS

Soup of the Day

Tuna Tartare, Cacciatore Dressing

Golden & Red Heritage Beetroots, Whipped Soya Cheese, Toasted Pumpkin Seeds

Tongue & Cheek "Vol Au Vent", Jerusalem Artichoke, Enoki, Horseradish Espuma

MAINS

Scotish Loch Duart Salmon, Escolope Puttanesca

Chicken Schnitzel, Mixed Leaf Salad, Thyme Jus, Lemon

Confit Duck Leg, Colcannon, Juniper Jus

Harissa & Agave Roasted Aubergine Steak, Butternut Squash, Salsa Verde

SIDES

Rosemary Carrots & Parsnips 5

Sauteéd New Potatoes 5

Home Made Truffle Chips 7.5

Winter Garden Salad 5

DESSERTS

Lemon Tart, Crystalized Lemon, Oat Crème Fraiche

Lokshen Pudding, Orchard Compote, Gingerbread Ice Cream

Sticky Date Pudding, Vanilla Ice Cream

Sorbet & Ice Cream Selection

196 Haverstock Hill, London NW3 2AG | 020 7431 3828 | eat@tish.london

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.



Dairy Free Restaurant