



## APPETISERS & BAR BITES

12pm-2:30pm & 5:30pm-11pm

Bread, olive oil & balsamic vinegar (Vg)	4
Humus, smoked aubergine, spicy white bean, two pitot (Vg)	8
Grilled pita bread (Vg)	1
Mushroom arancini, truffle emulsion (Vg)	8
Spinach falafel, oat crème tzatziki (Vg)	8
Chicken goujons, tartare sauce	9
Duck croquette, pickled date purée	9
Beef sausage roll, apple & mustard chutney	9

## STARTERS & SALADS

12pm-3pm & 5.30pm-10pm

Pea & mint soup, lemon "oat crème fraiche" (Vg)	9
Chicken soup, boudin blanc & seasonal vegetables	10
Heirloom tomato salad, whipped soya cream cheese, pickled red onion (Vg)	10
London cured smoked salmon, horseradish cream, melba	11
Tuna tartare, oriental dressing & lotus crisp	12
Cold poached salmon nicoise salad, saffron aioli	9/17
Grilled marinated chicken pargiot, fatoush salad, sumac croutons, pomegranate, ranch dressing	10/19
Summer vegetable chopped salad, ponzu dressing (Vg)	8/16
Add grilled tuna 11	

## MAINS

Caramelised onion, squash & spinach tart, balsamic roasted beetroot salad (V)	15
Aubergine schnitzel, salsa verde, roasted butternut squash (Vg)	16
Grilled whole seabass, rocket, fennel & orange salad (**)	27
Seared tuna, caponata, basil oil & balsamic vinegar	28
Chicken schnitzel, thyme jus, rocket salad, lemon	19
Grilled Argentinian rib eye 300g, peppercorn sauce, roasted mushroom, mixed leaves (**)	33
Grilled chermoula marinated lamb cutlets, warm pearl barley salad	29
Chicken schnitzel burger, truffle coleslaw, chips	17
Homemade burger, smoked ketchup, pickles, chips	17

## SIDES

Triple cooked chips, Herb latkes, Tomato salad, Garden vegetable mix salad or Peas & Chantenay carrots	5 each
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## DESSERTS

Berry Eton mess, spiced strawberry & balsamic purée, wild berry sorbet (V)	8
Baked passion fruit cheesecake, mango compote, piña colada sorbet	8
Strawberry & elderflower ice cream sundae (**)	8
Chocolate fondant, crunchy aerated chocolate, raspberry sorbet (V)	9
Challah, raisin & cinnamon pudding (V)	8
Fruit salad, passion fruit sorbet (Vg)	7
Ice cream & sorbet (V or Vg)	Per scoop 2.5

Tish Dairy Free Restaurant

All the bread is Mezonot. Please be aware some dishes may contain allergens or traces of.  
Please inform your waiter or manager immediately of any allergy or dietary requirements. Vg-Vegan V-vegetarian

(\*\*) Not available for take away

All prices are inclusive of VAT at 20%

A discretionary service charge of 12.5% will be added to your bill when dining with us





## SPARKLING WINE

Carte d'or champagne	16/98
Decollio prosecco	8/42

## ROSE WINE

Sainte beatrice, syrah	11.25/29.5/41.2
Rose du castel, merlot blend	68
Ramon cardova rioja, granacha	37.5

## WHITE WINE

Carmel white	6.75/18.5/26
Teal lake, chardonnay	11/29.5/41.5
Herzog, pinot grigio	41.5
Baron herzog, gewürztraminer	41.5
Goose bay sauvignon blanc	13.5/35.75/49.5
Gavi de gavi	54
Castel la vie blanc, chardonnay blend	60.5
Covenant blue, viognier	72.75
Chablis les marronniers, chardonnay	74

## RED WINE

Carmel red	6.75/18.5/26
Canaan, cabernet sauvignon	9.5/25.5/35.75
Rioja, granacha	37.5
Rioja, tempranillo	37.5
Segal fusion, bordeaux blend	38.5
Chianti classic, sangiovese	40
Teal lake cabernet merlot	41.5
Montifiore, syrah blend	11.5/30.5/42.25
Jezreel alfa, syrah blend	48.25
Psagot, cabernet shiraz	13.25/35/48.5
Jezreel valley, carignan	72
Psagot, cabernet sauvignon	74
Tulip syrah	74
Tulip, cabernet sauvignon	74
Tour seran, bordeaux blend	75.5
Petit castel, bordeaux blend	85.75
Clos mesorah, granacha	93
Barolo, nebbiolo	120
Grand castel, bordeaux blend	128
Power to the people, syrah	154

## COCKTAILS

Fig leaf sour	12
<i>Red label, talisker, lemon, spiced figs, egg white &amp; lemon</i>	
Coconut fizz	10.5
<i>Dark rum, Malibu, ginger ale, egg white &amp; almond syrup</i>	
Cucumber martini	9
<i>Gin/vodka, elderflower syrup, fresh cucumber</i>	
Tish sunset	10
<i>White &amp; dark rum, passion pure, orange juice, cherry liquor</i>	
Mango spritz	12
<i>Frangelico, mango, honey water, prosecco</i>	
Lavender spritz	11.5
<i>Gin, lavender, mint, prosecco</i>	

## MOCKTAILS

Mango mule	6
<i>Cucumber, mango, honey, lime, ginger beer</i>	
Strawberry & coconut colada	6
<i>Coconut milk, pineapple, agave, strawberry</i>	
Passion fruit mojito	6
<i>Passion purée, passion syrup, mint, grapefruit juice</i>	
Tish lemonade	6
<i>Soda, lemon, orange blossom, agave syrup</i>	

## SOFT DRINKS & JUICES

Coca-Cola, Sprite, Lemonade, Ginger ale,	
Ginger beer, Soda water, Tonic water	4
Coke Zero, Light Tonic water, Sprite Zero	3.5
Kingsdown Still or Sparkling water 750ml	4
Freshly squeezed orange or carrot	4.5
Pineapple, cranberry, tomato	3.5

## HOT DRINKS

*Please choose from any of the following milks: almond, coconut hazelnut, oat & soya*

Single espresso	3
Double espresso, americano, macchiato	3.5
Latte, cappuccino	3.75
Hot chocolate	3.75
Selection of teas: earl grey, English breakfast, green, decaf English breakfast, lemon, mint	3.5

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