



## BRUNCH

### COCKTAILS

Amaretto Classica	9.5
<i>Amaretto, lemon, gomme, Cointreau &amp; velvet foam</i>	
Old fashioned	10.5
<i>Bourbon, angostura, brown sugar</i>	
Manhattan	11
<i>Makers Mark, sweet vermouth, angostura &amp; orange bitters</i>	
Tish Collins	10
<i>Sloe gin, gomme, lemon &amp; soda</i>	
Rosemary Negroni	10.5
<i>Gordon, rosemary infused bitters</i>	
Seasonal Punch	10
<i>Mixed spirits &amp; seasonal fruits</i>	

### MOCKTAILS

Amber Motion	6.5
<i>Orange, maple, lime, ginger beer</i>	
Violet Dream	6.5
<i>Lavender, cranberry, lemonade</i>	
The Escape	6.5
<i>Pistachio, kiwi, pineapple, lime</i>	
Twilight	6.5
<i>Grapefruit, lemon, ginger ale, grenadine</i>	

### STARTERS

Bread, olive oil, balsamic vinegar (Vg)	4
Celeriac artichoke velouté, apple, croutons, toasted hazelnut & curry oil	9
Roasted pears, walnut & quinoa salad, apple & honey dressing(V)	10
London cured smoked salmon, horseradish cream, melba	11
Mushroom arancini, truffle emulsion (Vg)	8
Duck croquette, plum sauce	9
Beef & onion sausage roll, apple & mustard chutney.	10

### BRUNCH CLASSIC

French toast berry compote or chocolate sauce (V)	9
Smoked salmon & scramble egg, brioche	12
Crushed avocado, two poached egg, toasted Bread (Vg)	14
Large shakshuka: spicy tomato & pepper, three eggs, tahini cream, toast (V)	16
Royale: smoked salmon, 2 poached eggs, soft bun, hollandaise	16
Florentine: spinach, 2 poached eggs, soft bun, hollandaise (V)	12

### MAINS

Mushroom Mac N' truffle, mixed salad (Vg)	16
Parsnip, leek & chestnut pithivier, roasted salsify (V)	17
Salmon fillet, new potatoes, samphire, chive & lemon velouté	20
Fish & chips, mushy peas, tartare sauce	23
Chicken schnitzel burger, truffle coleslaw, chips	17
Homemade burger, smoked ketchup, pickles, chips	17
Chicken schnitzel, thyme jus, rocket salad & lemon	19
Braised Jacob's ladder, soft mash, sautéed mushrooms persillade	27
Grilled Argentinian rib eye 300g, peppercorn sauce, roasted mushroom, mixed leaves	33
Roasted rack of lamb, lamb hash brown, buckthorn & cumin roasted sand carrot	35

### SIDES 5 EACH

Triple cooked chips	Roasted carrots & parsnips
Herb Latkes	French beans
Smoked garlic mash	Mixed salad
Brussel tops & chestnuts	Truffle coleslaw

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*

*All prices are inclusive of VAT*

*Our frying oil may contain gm product*

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





## DESSERTS

British plum & ginger trifle, stem ginger sponge, yogurt espuma <sup>(V)</sup>	8
Banana parfait, toasted peanut crumb, honeycomb, coffee sorbet <sup>(V)</sup>	8
Black forest chocolate marquise , roasted cocoa nib, black cherry ice cream <sup>(V)</sup>	8
Sticky toffee pudding, caramelised apple & honey cake ice cream <sup>(V)</sup>	8
Spiced poached pear, hazelnut praline macaroon <sup>(V)</sup>	8
Chocolate fondant, crunchy aerated chocolate, raspberry sorbet <sup>(V)</sup>	9
Challah, raisin & cinnamon pudding <sup>(V)</sup>	8
Fruit salad, passion fruit sorbet <sup>(Vg)</sup>	7
Ice cream & sorbet <sup>(V or Vg)</sup>	Per scoop 2.5

Espresso Martini cocktail 10

## AFTER DINNER DRINKS

### HOT DRINKS

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

Single espresso	3
single macchiato	3.5
Double espresso, americano,	3.75
Latte, cappuccino, flat white, hot chocolate, mocha, double macchiato	4
Selection of teas: earl grey, camomile, English breakfast, green, decaf English breakfast, lemon, mint	4
Irish coffee	10

## DIGESTIVES & LIQUEURS

Frangelico	5
Tia Maria	5.5
Disaronno Amaretto	6
Strykover Slivovitz	6
Cointreau	7
Dorado 12 rum	11.5
Appleton Estate VX 21 rum	28
Makers Mark Whisky	9
Balvenie 12y double wood Whisky	13
Talisker 10y Whisky	13
Macallan 12y Whisky	17
Grappa Eva Poli	13.5
Louis Royer VS 3 Star Cognac	20
Louis Royer VSOP Cognac	25

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*

*All prices are inclusive of VAT*

*Our frying oil may contain gm product*

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

