



COCKTAILS

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

MOCKTAILS

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|---|-----|
| 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> | |

APPETISERS & STARTERS

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| Homemade garlic & rosemary focaccia, olive oil & balsamic vinegar (Vg) | 4 |
| Mushroom arancini, truffle emulsion (Vg) | 8 |
| Celeriac velouté, apple, croutons, toasted hazelnut, curry oil (Vg) | 9 |
| Roasted pears, walnuts & quinoa salad, apple & honey dressing (Vg) | 10 |
| Earl Grey & orange gravlax, horseradish cream, cucumber & tonic gel, melba | 11 |
| Beef sausage roll, apple & mustard chutney | 9 |
| Duck croquette, homemade plum sauce | 10 |
| Chicken soup, boudin blanc & seasonal vegetables | 10 |
| Smoked duck, charred satsumas, walnut emulsion | 13 |
| Goose Foie Gras, Apple Chutney, Challah | 22 |
| Grilled marinated chicken pargiot, fatoush salad, sumac croutons, pomegranate, ranch dressing | 10/19 |

MAINS

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| Mushroom Mac N' truffle, mixed salad (Vg) | 16 |
| Parsnip, leek & chestnut pithivier, creamed leeks, roasted salsify (Vg) | 17 |
| Seabass fillet, new potatoes, samphire, chive & lemon velouté | 24 |
| Roast halibut, pinto beans & confit plum tomato casserole | 28 |
| 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, smoked garlic mash, sautéed mushrooms persillade | 27 |
| Grilled Argentinian rib eye 300g, peppercorn sauce, roasted mushroom, mixed leaves | 33 |
| Grilled lamb cutlets, confit lamb hash brown, buckthorn & cumin roasted sand carrots | 35 |

SIDES 5 EACH

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|---------------------|----------------------------|
| Triple cooked chips | Roasted carrots & parsnips |
| Herb Latkes | French beans |
| Gratin Dauphinois | Mixed salad |
| Smoked garlic mash | Brussel tops & chestnut |

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

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

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|---|---------------|
| British plum & ginger trifle, stem ginger sponge, yogurt espuma ^(V) | 8 |
| Banana parfait, toasted peanut crumb, honeycomb, coffee sorbet ^(V) | 8 |
| Black forest chocolate marquise, roasted cocoa nib, black cherry ice cream ^(V) | 8 |
| Sticky toffee pudding, caramelised apple & honey cake ice cream ^(V) | 8 |
| Spiced poached pear, hazelnut praline macaroon ^(V) | 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 |

Espresso Martini cocktail 10

AFTER DINNER DRINKS

HOT DRINKS

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

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| 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

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|---------------------------------|------|
| 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 |

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