



COCKTAILS

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

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

Homemade garlic & rosemary focaccia, olive oil & balsamic vinegar (Vg)	4
Mushroom arancini, truffle emulsion (Vg)	8
Puy lentil soup, oat crème fraiche, curry oil (Vg)	9
Endive, red wine roasted pears, walnuts & quinoa salad, apple & honey dressing (Vg)	9
Chicken soup, boudin blanc, seasonal vegetables	10
Crispy duck croquette, sweetcorn & potato pancake, homemade plum sauce	11
Vodka cured salmon gravlax, celeriac remoulade, homemade toasted rye	11
Grilled marinated chicken pargiot, honey & spice roasted squash, peppered ranch dressing	12
Homemade smoked duck carpaccio, charred satsumas, walnut emulsion	13
Goose foie gras, quince, ginger & cranberry chutney, pain d'épice	22

MAINS

Mushroom mac n' truffle, mixed salad (Vg)	16
Parsnip, leek & chestnut pithivier, creamed leeks, roasted salsify (Vg)	18
Grilled salmon fillet, maple & turmeric glaze, marrow peas & charred lemon	23
Seabass fillet, parsnip purée, baby onion, sautéed choy, red wine matelote sauce	25
Turkey schnitzel, cranberry sauce, brown meat onion & sage stuffing, turkey gravy	21
Confit duck leg, braised red cabbage, fondant potato, juniper jus	24
Braised short rib, 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, orange roasted crushed pumpkin	35
Veal cutlet, stuffed Savoy cabbage, caramelised apple, grain mustard sauce	38

SIDES 5 EACH

Herb latkes	Mixed salad
Triple cooked chips	French beans
Braised red cabbage	Brussel tops & chestnuts
Smoked garlic mash	Roasted carrots & parsnips

Tish Dairy Free Restaurant

Please inform your waiter or manager immediately of any allergy or dietary requirements. Vg-Vegan V-vegetarian.

All the bread is mezonot. Please be aware that some dishes may contain allergens or traces thereof.

Our frying oil may contain gm product.

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

All prices are inclusive of VAT.





DESSERTS

Chocolate & sesame praline log, caramel ice cream ^(V)	8
Kahlua doughnuts, cinnamon sugar, coconut crumb, bitter chocolate sorbet ^(V)	8
Crème caramel, caramelised pineapple, orange curd ice cream ^(V)	8
Chocolate fondant, griottine cherry, black cherry & kirsch ice cream ^(V)	9
Apple tart tatin, Earl Grey & yogurt sorbet (for 2) ^(Vg)	18
Challah brioche pudding, brandy ice cream ^(V)	8
Fruit salad, passion fruit sorbet ^(Vg)	7
Homemade mince pies (portion of 3) ^(Vg)	5
Ice cream & sorbet ^(V or Vg)	Per scoop 2.5

AFTER DINNER DRINKS

Espresso Martini cocktail	10
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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, mocha, double macchiato	4
Hot chocolate with whipped cream	5.5
Selection of teas: Earl Grey, camomile, English breakfast, green, decaf English breakfast, lemon, mint	4
Irish coffee	10

DIGESTIVES & LIQUEURS

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

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