



APPETISERS & STARTERS

Challah mezonot roll	each 2
Mushroom arancini, truffle emulsion (Vg)	8
Puy lentil soup, oat crème fraîche, curry oil (Vg)	9
Chicken soup, boudin blanc, seasonal vegetables	10
Crispy duck croquette, roquette, homemade plum sauce	11
Grilled marinated chicken pargiot, roquette, French beans, quinoa, peppered ranch dressing	12
Homemade smoked duck, charred satsumas, walnut emulsion	13
Goose foie gras, quince, ginger & cranberry chutney, toasted challah	22

MAINS

Mushroom mac n' truffle (Vg)	16
Grilled salmon fillet, maple & turmeric glaze, marrow peas, charred lemon	23
Grilled beef burger, mezonot bun, pickles, lettuce, smoked ketchup	18
Turkey schnitzel burger, mezonot bun, truffle coleslaw	18
Turkey schnitzel, cranberry sauce, lemon	21
Braised short rib, smoked garlic mash, mushrooms	28
Grilled lamb cutlets, lamb shoulder hash brown, sautéed pumpkin, pomme fondant, rosemary jus	35
Veal cutlet, veal stuffing, mushroom, savoy cabbage, pomme fondant, gravy	39

SIDES 5 EACH

Herb latkes
Triple cooked chips
French beans
Braised red cabbage
Roquette salad

DESSERTS

Challah brioche pudding, custard (V)	8
Chocolate fondant, vanilla cream (V) (Cook at home 9 minutes preheated 180C fan oven)	9
Chocolate brownies, chocolate sauce, honeycomb	8
Fruit salad (Vg)	7

Tish Dairy Free Restaurant
Vg-Vegetarian V-vegan.

All the bread is mezonot. Please be aware that some dishes may contain allergens or traces thereof.
Our frying oil may contain gm product.
All prices are inclusive of VAT.

