



## APPETISERS & STARTERS

Homemade focaccia, olive oil, balsamic (vg)	4
Peas & mint soup, lemon oat crème fraîche (Vg)	9
Mushroom arancini, truffle emulsion (V)	9
Chicken soup, boudin blanc, seasonal vegetables	10
Smoked salmon, tomato, avocado, cucumber, bagel cracker	12
Goose foie gras, house chutney, toasted challah	23

## MAINS

Asparagus, poached egg, spring green vegetables, cherry tomatoes, pearl barley (V)	17
Chicken filet burger, truffle coleslaw	17
Salmon fishcake, minted peas & new potatoes, salsa verde	18
Grilled beef burger, pickles, lettuce, smoked ketchup	18
Smoked duck salad, grilled peaches, baby gem, frisée, walnut dressing	19
Grilled chicken pargiot Fattoush salad	19
Lamb burger, grilled aubergine, harissa relish	19
Chicken schnitzel, lemon, mixed salad	19
Grilled tuna salad, potato, boiled egg, cherry tomato, French beans, olives, red peppers	25
Tish's Shepherd 's pie; (Braised pulled lamb shoulder, mince, peas & carrots topped with mash)	26

## SIDES

Herb latkes	4	French beans	4
Triple cooked chips	4	Tomatoes & basil	4
Truffle chips	6	Mixed salad & garden vegetables	4

## DESSERTS

Challah brioche pudding, custard (V)	9
Rum baba, pineapple cream, citrus (V)	9
Chocolate fondant, vanilla cream (Cook at home 9 minutes preheated 180C fan oven) (V)	11

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.

