



## COCKTAILS

CosmopoliTish	10.5
<i>Gordon's gin, Campari, sage syrup, cranberry juice</i>	
Mango Daiquiri	11.5
<i>Havanah 3y rum, mango, lime, gomme</i>	
Strawberry Kiss	12
<i>Gordon's gin, strawberry, lemon, basil, candyfloss</i>	
Cucumber Martini	9.5
<i>Choice of gin or vodka, cucumber, elderflower, lime</i>	
Amaretto Classica	12
<i>Amaretto, lemon, gomme, Cointreau, velvet foam</i>	

## MOCKTAILS

Watermelon Breeze	7
<i>Watermelon, lemon, grapefruit syrup, soda</i>	
Banana Colada	7
<i>Banana, coconut, honey, marshmallow</i>	
Tish Peach Bellini	7
<i>Peach, sparkling apple juice</i>	
Violet Dream	7
<i>Lavender, cranberry, lemonade</i>	

## APPETISERS & STARTERS

Homemade focaccia, olive oil, balsamic (Vg)	4
Peas & mint soup, lemon oat crème fraiche	9
Mushroom arancini, truffle emulsion (V)	9
Heritage tomatoes, whipped red lentil humus, almond flakes, black olive, basil (Vg)	9
Charred avocado, squash, romaine, cucumber, heirloom radishes, edamame, tahini (Vg)	11
Chicken soup, boudin blanc, seasonal vegetables	10
Hand chopped beef tartare, devilled chopped eggs, melba toast	14
Smoked salmon, tomato, avocado, cucumber, dill, bagel cracker	13
Smoked duck, grilled peaches, baby gem, frisée, walnut, truffle	13
Goose foie gras, house chutney, toasted challah	23

## MAINS

Asparagus, poached egg, spring green vegetables, cherry tomatoes, pearl barley (V)	17
Grilled tuna, roasted beetroot escabeche, aubergine Caviar, marinated tomato	28
Roasted boneless whole seabass, provençal saffron rice	25
Salmon fillet, white asparagus, olive oil hollandaise	23
Chicken schnitzel, lemon, mixed salad	19
Roasted duck breast, bubble & squeak, roasted pear, juniper jus	27
Tish's Shepherd 's pie; (Braised pulled lamb shoulder, mince, peas & carrots topped with mash)	26
Grilled rib eye, charred cherry tomato on the vine, onion rings, chimichurri	33
Veal cutlet, minted peas, new potatoes, sautéed mushroom, salsa verde	38

## SIDES

Herb latkes	5	French beans	5
Triple cooked chips	5	Tomatoes & basil	5
Truffle chips	7	Mixed salad & garden vegetables	5

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

Challah brioche pudding, custard, brandy ice cream <sup>(V)</sup>	9
Set vanilla cream, poached rhubarb, coconut crumble, coconut snow <sup>(V)</sup>	9
Peach & raspberry parfait, thyme roasted peaches, salted peanut crumb <sup>(V)</sup>	9
Rum baba, pineapple cream, citrus <sup>(V)</sup>	9
Macerated strawberries, matcha meringue, Pimm's jelly, pistachio ice cream <sup>(V)</sup>	9
Chocolate fondant, blackberry gel, chocolate aero, meringue, chocolate sorbet <sup>(V)</sup>	11
Sorbets & ice creams <sup>(V)</sup>	two scoops 7

## AFTER DINNER DRINKS

Espresso Martini	10
Tish Irish coffee	10

## 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

## DIGESTIVES & LIQUEURS

Frangelico	5	Makers Mark Whiskey	8.5
Tia Maria	5	Balvenie 12y double wood Whiskey	14.5
Disaronno Amaretto	6	Talisker 10y Whiskey	14
Cointreau	7	Macallan 12y Whiskey	17
Patron XO Café Tequila	10	Louis Royer VS 3 Star Cognac	20
Appleton Estate VX 21 rum	25	Louis Royer VSOP Cognac	25

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