TISH

COCKTAILS

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

MOCKTAILS

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

APPETISERS & STARTERS

Homemade focaccia, olive oil, balsamic (vg)	4
Peas & mint soup, lemon oat crème fraiche (Vg)	9
Mushroom arancini, truffle emulsion (V)	9
Heritage tomatoes, whipped red lentil humus, almond flakes, black olive, basil (Vg)	9
Chicken soup, boudin blanc, seasonal vegetables	10
Smoked salmon, tomato, avocado, cucumber, bagel cracker	12
Hand chopped beef tartare, devilled chopped egg, melba toast	15
Goose foie gras, house chutney, toasted challah	23

SALADS

Grilled tuna, potato, boiled egg, cherry tomato, French beans, olives, red peppers	14/25
Charred avocado, squash, romaine, cucumber, heirloom radishes, edamame, tahini (Vg)	11/17
Smoked duck, grilled peaches, baby gem, frisée, walnut dressing	13/19
Grilled chicken pargiot Fattoush salad	13/19

MAINS

Asparagus, poached egg, spring green vegetables, cherry tomatoes, pearl barley (V)	17
Salmon fishcake, minted peas & new potatoes, salsa verde	18
Roasted boneless whole seabass, provençal saffron rice	25
Chicken filet burger, truffle coleslaw	17
Grilled beef burger, pickles, lettuce, smoked ketchup	18
Lamb burger, grilled aubergine, harissa relish	19
Chicken schnitzel, lemon, mixed salad	19
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

SIDES

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

TISH

DESSERTS

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

AFTER LUNCH 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