



## COCKTAILS

CosmopoliTish	10.5
<i>Stolichnaya vodka, Campari, sage syrup, cranberry juice</i>	
Mango Daiquiri	11.5
<i>Havana 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 &amp; watermelon 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>	

## WHILE YOU WAIT

Homemade sundried tomato, confit garlic & olive focaccia, extra virgin olive oil & balsamic vinegar (Vg)	5
Olives/nuts (Vg)	each 4

## STARTERS

Roasted red pepper & fennel soup (Vg)	9
Mushroom arancini, truffle mayonnaise (V)	9
Heritage tomatoes, shallot dressing, red lentil & almond hummus (Vg)	9
Charred avocado, squash, romaine, cucumber, heirloom radishes, edamame, tahini (Vg)	11
Chicken soup, boudin blanc, seasonal vegetables	10
Beef tartare, devilled chopped eggs, melba toast	15
Smoked salmon, tomato, avocado, cucumber, dill, bagel cracker	13
Goose foie gras, house chutney, toasted challah	23
Oriental tuna tartare, cucumber & lime, pickled daikon	13

## MAINS

Pearl barley Orzotto, courgette, broad bean & peas, black garlic emulsion (Vg)	17
Grilled tuna, caponata & polenta, bell pepper & herb dressing	28
Whole dover sole "Grenobloise"	39
Stone bass, fennel & orange salad, potato terrine, romesco dressing	25
Chicken schnitzel, lemon, rocket salad	19
Roasted duck breast, croquette, roasted peach, braised endive red wine jus	27
Roasted lamb cutlets, braised shoulder hot crust pie, glazed fern carrots	31
300/500g Grilled rib eye, Café de Paris, charred tomato, confit shallot	33/55
1kg charred "Cote de boeuf", breaded & roasted marrow, confit garlic head, bordelaise (for two)	pp45

## SIDES

Courgette & herb fritters	5	French beans	5
Triple cooked chips	5	Beef heart tomatoes & basil	5
Truffle triple cooked chips	7	Mixed salad & garden vegetables	5

Tish Dairy Free Restaurant

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, whiskey ice cream	9
Summer berry pavlova, strawberry & buckthorn sorbet	9
Raspberry & tahini panna cotta, hazelnut praline sponge	9
Tropical fruit semifreddo, charred pineapple, coco-mango sorbet	9
Lime & vanilla compressed watermelon, oat & honey yogurt, granita verde	9
Chocolate fondant, toasted marshmallow ice cream & banana	11
Sorbets & ice creams	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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