



COCKTAILS

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

MOCKTAILS

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

APPETISERS & STARTERS

Homemade sundried tomato, confit garlic & olive focaccia, extra virgin olive oil & balsamic vinegar (vg)	5
Roasted red pepper & fennel soup (vg)	9
Mushroom arancini, truffle mayonnaise (V)	9
Heritage tomatoes, shallot dressing, red lentil & almond hummus (vg)	9
Chicken soup, boudin blanc, seasonal vegetables	10
Smoked salmon, tomato, avocado, cucumber, bagel cracker	13
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

Pearl barley Orzotto, courgette, broad bean & peas, black garlic emulsion (Vg)	17
Haddock "Fish & chips", minted peas, tartare sauce	21
Stone Bass, fennel & orange salad, potato terrine, romesco dressing	25
Whole dover sole "Grenobloise"	39
Chicken schnitzel burger, truffle coleslaw	17
Grilled beef burger, pickles, lettuce, smoked ketchup	18
Crispy confit duck leg, braised petit pois & cured lamb belly, red wine jus	20
Chicken schnitzel, lemon, rocket salad	19
300/500g Grilled rib eye, Café de Paris, charred tomato, confit shallot	33/55

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 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

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