



## COCKTAILS (12)

<b>Tish Sunrise</b> <i>Tequila, passion fruit, orange juice, grenadine, viola flowers</i>
<b>Mango Daiquiri</b> <i>Havana 3y rum, mango, lime, gomme</i>
<b>Strawberry Kiss</b> <i>Gordon's gin, strawberry, lemon, basil, candyfloss</i>
<b>Cucumber Martini</b> <i>Choice of gin or vodka, cucumber, elderflower, lime</i>
<b>Amaretto Classica</b> <i>Amaretto, lemon, gomme, Cointreau, velvet foam</i>

## MOCKTAILS (7)

<b>Watermelon Breeze</b> <i>Watermelon, lemon, grapefruit &amp; watermelon syrup, soda</i>
<b>Banana Colada</b> <i>Banana, coconut, honey, marshmallow</i>
<b>Tish Peach Bellini</b> <i>Peach, sparkling apple juice</i>
<b>Violet Dream</b> <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
Smoked salmon, tomato, avocado, cucumber, bagel cracker	13
Chicken soup, boudin blanc, seasonal vegetables	10
Beef tartare, devilled soft boiled egg, melba toast	15
Goose foie gras, house chutney, toasted challah	23

## MAINS

Roasted king oyster mushrooms, pearl barley, courgette, broad beans & peas (Vg)	18
Salmon fillet, saffron potatoes, minted peas, courgette & edamame, salsa verde	23
Stone bass, aubergine puree, fondant potatoes, romesco dressing	24
Chicken schnitzel, lemon, rocket salad	20
Grilled beef burger, gherkins, lettuce & smoked ketchup, chips	25
Roasted duck breast, confit duck leg croquette, roasted peach, braised endive, red wine jus	32
Grilled veal cutlet, cauliflower, gremolata & red wine jus	39
Slow cooked lamb shoulder, pressed potato terrine, confit tomatoes, swiss chard & olives	33
Braised Top Rib, sautéed king oyster mushroom, heritage carrots & pomme purée	33
300g Charred grilled rib eye, Truffle Café de Paris, charred tomato, confit shallot	37
1kg Charred grilled grill "Cote de boeuf", roasted breaded bone marrow, confit garlic, bordelaise (for two)	pp45

## SIDES

Truffle Coleslaw	5	French beans	5
Triple cooked chips	5	Tomato & basil	5
Truffle triple cooked chips	7	Mixed salad & garden vegetables	5





## 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
Chocolate fondant, toasted marshmallow, ice cream & banana	11
Passion fruit crackled profiterole, hot tonka bean & chocolate sauce, roasted cacao sorbet	14
Sorbets & ice creams	two scoops 7

## AFTER DINNER DRINKS

Espresso Martini	12
Tish Irish coffee	10

## HOT DRINKS

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

*Please choose from any of the following milks: almond, coconut, hazelnut, oat, soy*

## 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

Tish Dairy Free Restaurant  
 A discretionary service charge of 12.5% will be added to your bill when dining with us  
 Please inform your waiter or manager immediately of any allergy or dietary requirements  
 Vg-Vegan V-vegetarian, our frying oil may contain gm product  
 All prices are inclusive of VAT

