



## COCKTAILS 12

- Caramel Manhattan**  
*Makers Mark, Martini rosso, caramel, pineapple juice*
- Cognac Sazerac**  
*Diplomatico, Arak, house bitters, cinnamon*
- Thyme Collins**  
*Thyme infused Bombay gin, lemon, sugar, soda*
- Pear Martini**  
*Choice of gin or vodka, pear, lemon*

## MOCKTAILS 7

- Applelicious**  
*Green apple, kiwi syrup, lemon, elderflower*
- Chocolate & Strawberry Colada**  
*Chocolate, coconut, strawberry, marshmallow*
- Morello Cherry Bellini**  
*Morello cherry, sparkling apple juice*
- Guava & Bergamot Lemonade**  
*Guava, bergamot, grapefruit, lemonade, mint*
- Tish Shirley Temple**  
*Lemonade, grenadine, Maraschino cherry*

## SUNDAY BRUNCH

*Add Bottomless Prosecco or Mimosa £20pp*

## WHILE YOU WAIT

- |  |        |
|--|--------|
| Homemade sundried tomato, confit garlic & olive focaccia, extra virgin olive oil & balsamic vinegar (Vg) | 5      |
| Almond & red lentil hummus, toasted pita (Vg)  | 5      |
| Olives/Nuts (Vg)   | each 4 |

## STARTERS

- |  |    |
|--|----|
| Pumpkin soup, roasted pumpkin seed cracker (Vg)                              | 8  |
| Mushroom arancini, truffle mayonnaise (V)                                    | 9  |
| American pancakes, fruit compote & vanilla cream (V)                         | 9  |
| Heritage beetroot, roasted pear, quinoa & red lentil hummus (Vg)             | 9  |
| Chicken soup, boudin blanc, seasonal vegetables                              | 10 |
| Smoked salmon benedict; poached egg, toasted challah & olive oil hollandaise | 10 |
| Avocado & poached egg on sourdough (V)                                       | 12 |
| Smoked salmon & scrambled eggs, toasted bagel                                | 13 |
| Beef tartare, pickle daikon, melba toast                                     | 15 |

## MAINS

- |   |      |
|---|------|
| Smoked salmon benedict; poached eggs, toasted challah & olive oil hollandaise | 15   |
| Shashuka, two eggs, spicy tomato & pepper casserole, toasted challah (V)      | 16   |
| Potato gnocchi, smoked garlic cream, cavalo nero & king oyster mushroom (V)   | 19   |
| Stone bass, roasted sunchoke & salsify  | 23   |
| Salmon fillet, herb crushed potatoes, savoy cabbage & saffron sauce           | 23   |
| Turkey schnitzel burger, lettuce, tomato, relish & chips                      | 23   |
| Grilled beef burger, lettuce, confit shallots, gherkins, relish & chips       | 25   |
| 300g chargrilled rib eye, Café de Paris butter, tomato, confit shallot        | 34   |
| 1kg charred "Cote de boeuf", confit garlic, roasted bone marrow jus (for two) | pp45 |

## SIDES

- |                             |   |                        |   |
|-----------------------------|---|------------------------|---|
| Glazed heritage carrots     | 5 | French beans           | 5 |
| Triple cooked chips         | 5 | Mixed leaf salad       | 5 |
| Truffle triple cooked chips | 7 | Winter vegetable salad | 6 |

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





## DESSERTS

Challah brioche pudding, custard, whiskey ice cream	9
Apple semi-freddo, vanilla parfait, granny smith jelly & sorbet	9
Red wine poached pear & almond tartlet, pear sorbet	9
Tahini panna cotta, raspberry jelly, hazelnut sponge	9
Chocolate fondant, hazelnut praline & ice cream	11
Passion fruit crackled profiterole, hot tonka bean & chocolate sauce, roasted cacao sorbet	14
Sorbets & ice creams	two scoops 7

## AFTER BRUNCH 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

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