



SPARKLING WINE

- Carte D'or Champagne 98
Bright yellow with notes of brioche, apple & lemon with a lingering biscuit finish
- Decollio Prosecco 8/42
Straw yellow, floral on the nose, fresh & clean, mouth filling flavour of apple & white peach

ROSE WINE

- Sainte Beatrice, Syrah 12/29/45
Light pink with notes of tart raspberry and redcurrant, with a juicy finish
- Rose du Castel, Merlot Blend 68
Light pink with aromas of sweet strawberry, roses, tropical fruits, taste of red cherries & lime

WHITE WINE

- Carmel Sauvignon Blanc 6.75/18.5/26
Pale straw colour, aromatic with tropical fruit notes & backdrop of cut grass, clean, citrus finish
- Teal lake, Chardonnay 11/29.5/41.5
Soft & fruity with guava & apple flavours, aromas of peach & lemon with a citrus finish
- Herzog, Pinot Grigio 39
Pale yellow with a perfume of tropical notes followed by ripe apple & pear notes on the palate
- Baron Herzog, Gewürztraminer 39
Light straw colour, tropical fruits on the nose & palate, hints of ginger with a refreshing finish
- Goose Bay Sauvignon Blanc 13.5/35.75/49.5
Vibrant & crisp with a hint of tropical fruit on the nose with gooseberries & plums on the nose & a hint of anise
- Covenant Blue, Viognier 72.75
Fresh with glazed peach & vanilla cream flavours, with hints of camomile & pear on the finish
- Chablis les Marronniers, Chardonnay 73
Pale gold colour, green reflection fresh floral nose, notes of fresh almond & hazelnut, citrus & white flowers
- Castel la Vie Blanc, Chardonnay Blend 88
Good structure with silky texture, citrus & melon notes with floral aromas

RED WINE

- Carmel Mediterranean Style 6.75/18.5/26
Elegant with an aroma of black cherries, Mediterranean herbs, leather & Truffles
- Canaan, Cabernet Sauvignon 9.5/25.5/34
Dark red with notes of sweet fruit on the nose, black pepper, cherries & plums on the palate
- Segal Fusion, Bordeaux Blend 38.5
Deep ruby and garnet colour with a fruity & exotic aroma
- Rioja, Tempranillo 11/30/40
Very intense colour, round & sweet with slightly spicy fruity notes, very well balanced
- Teal Lake Cabernet Merlot 41.5
Fruity & rich with notes of coffee, liquorish & plums on the palate
- Jezreel Alfa, Syrah Blend 47
Dark red with aromas of pepper, nutmeg, caramel, rich in berry, coco & coffee flavours
- Psagot Sinai, Cabernet Shiraz. 13.25/37/47
Rich, spicy, vanilla notes with berries & blackcurrants
- Chateau de Parsac, Bordeaux Blend 60
Soft flavours of Plums, berries and red cherries with notes of roses
- Chianti Classico Reserva, Sangiovese 68
Ruby red with smooth & elegant notes of cherries, wild berries & violet
- Jezreel Valley, Carignan 70
Silky tannins with notes of lavender, vanilla, black plum
- Tulip Syrah 71
Deep ruby red with notes of plums, black pepper, chocolate on the nose with fruity & complex flavour
- Tulip, Cabernet Sauvignon 71
Maroon red purple with aromas of cherry, blackcurrants, vanilla on the palate, pleasurable finish
- Tour Seran, Bordeaux Blend 73
Intense nose of blackcurrant, hint of mint, round & fresh on the palate, with a nutty, spicy finish
- Psagot, Cabernet Sauvignon 74
Rich red & dark forest fruit aroma along with a touch of oak
- Petit Castel, Bordeaux Blend 85.75
Dark ruby in colour with notes of wild berry, spices, herbs
- Eagle's Landing, Pinot noir 95
Light, fruity, juicy and elegant. Easy drinking with a good structure
- Barolo, Nebbiolo 120
Herbal aromas, delicate & fruity bouquet with vanilla & toast expressions, elegant in tannins
- Clos Mesorah, Granacha 130
Rich bouquet with notes of ripe cherries & spices with an elegant lingering finish
- Grand Castel, Bordeaux Blend 128
Bold, dark & elegant wine layered with aromas of a complex bouquet of blackberries & spices
- Chateau du Tertre, Margaux 170
Smooth, rounded, lingering soft red fruits with a hint of vanilla.

Tish Dairy Free Restaurant

A discretionary 13.5% service charge will be added to your bill
 All gratuities are managed independently
 Please inform your server if you have any allergies or dietary needs
 Vg-Vegan V-vegetarian, prices include VAT





APERITIFS

Campari	5
Pimms No' 1	5.5
Arak Bokobsa	10

GIN

Gordon's	5.5
Tanqueray	6.5
Bombay Sapphire	7
Sipsmith	9.5
Hendricks	10
Caorunn	10
Tanqueray No' 10	10
Gin Mare	11.5
No' 3	12
Chase Elegant	13
Monkey 47	16.5

VODKA

Stolichnaya	5.5
Sipsmith Sipping	9
U'luvka	10.5
Beluga	10.5
Belvedere	10.5
Grey Goose	11
Roberto Cavalli	12

TEQUILA

Olmeca Reposado	7
El Jimador Silver	8
Patron XO Café Tequila	10
1800 Silver	10.5
Don Julio Anejo	15
Patron Silver	14

BEERS

Macabee/Israel	6
Alhambra/Spain	7

50 ml

RUM

Malibu	5
Myers Dark	7.5
Havana Club 3y	6
Santa Teresa 1796	15
Zacapa 23y	17
Appleton Estate VX 21	25

50 ml

WHISKY

Jameson	7
Johnnie Walker Red	6.5
Chivas Regal	8
Makers Mark	8.5
Glenfidich 12y	9.5
Woodford Reserve	10
Glenmorangie 10y	10
Talisker 10y	14
Balvenie 12y Double Wood	14.5
Makers Mark 46	15
Oban 14y	16
Lagavulin 16y	16
Macallan 12y	17
Balvenie 14y Caribbean Cask	18
Willet Spot	22
Bowmore 18	23.5

SOFT DRINKS & JUICES

Kingsdown Still or Sparkling water 750ml	4
Coca-Cola	4
Coke Zero, Light Tonic water, Sprite Zero	
Lemonade, Ginger ale, Ginger beer	
Soda water, Tonic water	3.5
Apple, Pineapple, Cranberry, Tomato Juice	3
Freshly Squeezed Orange juice	5

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