



COCKTAILS 12

Caramel Manhattan

Makers Mark, Martini rosso, caramel, pineapple juice

Cognac Sazerac

Louis Royer, 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

WHILE YOU WAIT

Homemade sundried tomato, confit garlic & olive focaccia, extra virgin olive oil & balsamic vinegar ^(Vg)	5
Tish selection (red lentil hummus, harissa & white bean, smoked aubergine) & grilled pita	14
Olives/Nuts ^(Vg)	each 4

STARTERS

Mushroom arancini, truffle mayonnaise ^(V)	9
Pumpkin soup & seeded cracker ^(Vg)	9
Beetroot, roasted pear, quinoa & red lentil hummus ^(Vg)	9
Smoked salmon, dill crème fraiche & toasted challah bread	12
Chicken soup, boudin blanc, seasonal vegetables	10
Beef tartare, pickled daikon, melba toast	15
Goose foie gras, toasted granola, pickled shallots, toasted challah	23

MAINS

Potato gnocchi, smoked garlic cream, cavolo nero & king oyster mushroom ^(V)	19
Sea bream, herb crushed potatoes, savoy cabbage & saffron sauce	23
Fish & chips, mushy peas & tartare sauce	24
Black Cod teriyaki, coconut sushi rice & bok choy	25
Turkey schnitzel green apple & walnut slaw	25
Grilled beef burger, lettuce, sweet pickle relish & chips	25
Confit duck leg, harissa bean stew, cherry sundried tomatoes & garlic herb crust	28
Lamb cutlets, confit shoulder & gold saffron risotto	32
300g dry aged beef rib eye, herb crusted Portobello mushrooms & green peppercorn sauce	34

SIDES

Creamy truffle mash	6	French beans	5
Triple cooked chips	5	Winter vegetable salad	6
Truffle triple cooked chips	7		

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





DESSERTS

Crème brulee	9
Challah brioche pudding, custard, whiskey ice cream	9
Chocolate fondant, hazelnut praline & ice cream	11
Cherry mousse profiterole, hot tonka bean & chocolate sauce, roasted cacao sorbet	12
Sorbets & ice creams	two scoops 7
Petit fours	5

AFTER DINNER DRINKS

Espresso Martini	12
Tish Irish coffee	10
Hot toddy	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
Fresh infusion, selection of ginger, lemon, or fresh mint	4
Selection of teas: Earl Grey, camomile, English breakfast, green, decaf English breakfast	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
Appleton Estate VX 21 rum	25	Louis Royer VS 3 Star Cognac	20
		Louis Royer VSOP Cognac	25

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