



COCKTAILS 12

- Bloody Mary
Stolychnaya vodka, tomato juice, house spice, Celery
- 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
- Mimosa
Prosecco, orange juice

FRESH JUICES 5

- Orange
- Grapefruit
- Carrot & Ginger
- Lemon Presse
- Green Apple & Pear

MOCKTAILS 7

- Appelicious
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

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|--|--------|
| 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 (V) | 14 |
| Olives/Nuts (Vg) | each 4 |

STARTERS

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|---|-------|
| Mushroom arancini, truffle mayonnaise (V) | 9 |
| American pancakes, fruit compote & vanilla cream (V) | 9 |
| Heritage beetroot, roasted pear, quinoa & red lentil hummus (Vg) | 9 |
| Smoked salmon royal; poached egg, toasted challah & olive oil hollandaise | 11/16 |
| Avocado & poached egg on toast (V) | 12 |
| Smoked salmon & scrambled eggs, toasted bagel | 13 |
| Beef tartare, pickle daikon, melba toast | 15 |

MAINS

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|--|----|
| Truffle omelette, chips & salad | 17 |
| Shakshuka, two eggs, spicy tomato & pepper casserole, toasted challah (V) | 17 |
| Potato gnocchi, smoked garlic cream, cavolo nero & king oyster mushroom (V) | 19 |
| Cod fish & chips, mushy peas & tartare sauce | 24 |
| Sea bream, herb crushed potatoes, savoy cabbage & saffron sauce | 24 |
| Turkey schnitzel burger, lettuce, tomato, relish & chips | 23 |
| Grilled beef burger, lettuce, confit shallots, gherkins, relish & chips | 25 |
| 300g dry aged beef rib eye, roasted field mushrooms & green peppercorn sauce | 34 |

SIDES

- | | | | |
|-----------------------------|---|--------------------------|---|
| Creamy truffle mash | 6 | French beans | 5 |
| Triple cooked chips | 5 | Carrots, chestnut & kale | 5 |
| 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

Challah brioche pudding, custard, whiskey ice cream	9
Vanilla crème brulee	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 BRUNCH 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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