



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

- 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 Shirly Temple**
Lemonade, grenadine, Maraschino cherry

SNACKS

- Homemade 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

- Mushroom arancini, truffle mayonnaise ^(V) 9
- Cauliflower soup & garlic croutons ^(Vg) 9
- American pancakes, fruit compote & vanilla cream ^(V) 9
- Spring super salad ^(Vg) 9.5
- Add to your salad - grilled tuna £11, grilled chicken £8, or half avocado £2.5*
- 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
- Chicken soup, boudin blanc, seasonal vegetables 10
- Beef carpaccio, celeriac puree, wasabi mayo, pickled radishes & crostini 12

MAINS

- Truffle omelette, chips & salad 17
- Shakshuka, two eggs, spicy tomato & pepper casserole, toasted challah ^(V) 17
- Homemade tortellini, sweet potato, pecan nuts & bechamel sauce ^(V) 17
- Salad niçoise with fresh seared tuna 20
- Cod fish & chips, mushy peas & tartare sauce 24
- Whole lemon sole, parsley, lemon & chives jus 31
- Chicken schnitzel burger, lettuce, tomato, relish & chips 23
- Beef burger, pulled beef, smoked cheese, spicy chipotle sauce & chips 28
- 300g dry aged beef rib eye, roasted field mushrooms & green peppercorn sauce 34
- Lemon and herb roasted spatchcock chicken, garden salad, chips for two 50

SIDES

- | | | | |
|--------------|---|---------------|---|
| Creamy mash | 5 | Chips | 5 |
| Mac & Cheese | 5 | Truffle chips | 7 |
| Green Beans | 5 | Garden salad | 5 |

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 brûlée	9
Challah brioche pudding, custard, whiskey ice cream	9
Lemon meringue tart	9
Apple crumble tart, vanilla 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
Café petit fours, freshly made mini cakes, coffee, or tea	9
Café Gourmand, selection of cakes, coffee, or tea	12

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

DIGESTIVES & LIQUEURS

Frangelico	5	Makers Mark Whiskey	8.50
Tia Maria	5	Balvenie 12y double wood Whiskey	14.50
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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