



## COCKTAILS 12

### Rum Old Fashioned

*Angostura 1919, bitters, brown sugar*

### Belsize Spritz

*Gordon's gin, Campari, pomegranate, Prosecco*

### Tish Sunset

*El Jimador tequila, passion fruit, Luxardo cherry morlacco*

### Nuttylicious

*Amaretto, Frangelico, cinnamon infused bourbon, velvet Falernum foam, nutmeg*

### Lychee Martini

*Stolichnaya vodka, lime juice, lychee*

## MOCKTAILS 7

### Rose & Lavender Spritz

*Lemon, elderflower, rose, soda, lavender, Viola petals*

### Tropical Colada

*Tropical fruits, coconut, dehydrated pineapple*

### Apricot Bellini

*Apricot, sparkling apple juice*

### Peach & Rhubarb Lemonade

*Peach, rhubarb, ginger beer, lime, mint*

### Tish Shirley Temple

*Lemonade, grenadine, Maraschino cherry*

## SNACKS

Homemade focaccia <sup>(Vg)</sup>	5
Tish selection & grilled pita <sup>(Vg)</sup>	15
Olives/Nuts <sup>(Vg)</sup>	each 4

## STARTERS

Pea & mint soup <sup>(Vg)</sup>	9
Heritage tomato salad, whipped soya cream cheese, dried black olive & basil oil	9
Mushroom arancini, truffle mayonnaise <sup>(V)</sup>	11
White asparagus, soft poached egg, truffle dressing <sup>(V)</sup>	12
Spring super salad, quinoa, lentils, kale, chickpeas, edamame, cashew nuts & herb dressing <sup>(Vg)</sup>	9.5/15
Smoked salmon, dill crème fraiche & toasted rye bread	12
Tuna tartare, guacamole & mirin dressing	15
Chicken soup, boudin blanc, seasonal vegetables	10
Beef carpaccio, celeriac remoulade, wasabi mayo, pickled radishes & crostini	12
Roasted duck breast, potato terrine & rhubarb	15
Goose foie gras, chutney, toasted challah	24

## MAINS

Aubergine schnitzel, chermoula & buckwheat tabbouleh, pomegranate, pistachio & rose <sup>(V)</sup>	18
Spiced vegan bean burger, quinoa, roasted veg, slaw & chips <sup>(Vg)</sup>	21
Fish & chips, mushy peas & tartare sauce	24
Grilled tuna Niçoise, soft boiled egg, green beans, new potatoes, black olives & anchovies	15/25
Fillet of sea bream, herb crushed potatoes & sauce vierge	28
Grilled stone bass, Moroccan couscous, confit cherry tomatoes & Monk's beard	30
Chicken Fattoush, harissa marinated chicken, pomegranate, lettuce & sumac pitta croutons	15/25
Chicken schnitzel, fennel & apple coleslaw	25
Beef burger, vegan cheese, lettuce, gherkins, smoked tomato relish & chips	25
300g dry aged beef rib eye, roasted cherry vine tomatoes & green peppercorn sauce	37
Side rack of lamb, mini shepherd's pie, sautéed greens & minted jus gras (for two)	77

## SIDES

Creamy mash	5	Garlic green beans	5
Hand cut chips	5	Castelfranco mix salad	5
Hand cut truffle chips	7	Pok choy with chilli & soy	5
Edamame beans, courgette & mint	5	Sweet potato chips	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

Fruit salad & exotic sorbet	9
Passion fruit curd & chocolate shortbread	8
Challah brioche pudding, custard, whiskey ice cream	9
Baked vanilla cheesecake, red berry compote	9
Chocolate pot, vanilla crumble, raspberry sorbet	12
Sorbets & ice creams	two scoops 7

## 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	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	8.5
Tia Maria	5	Talisker 10y Whiskey	14
Disaronno Amaretto	6	Balvenie 12y double wood Whiskey	14.5
Cointreau	7	Macallan 12y Whiskey	17
Limoncello Luxardo	8	Louis Royer VS 3 Star Cognac	20
Appleton Estate VX 21 rum	25	Louis Royer VSOP Cognac	25

