



COCKTAILS 12

Strawberry Kiss

Gordon's gin, strawberry, lemon & basil

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

FRESH JUICES 5

Orange

Grapefruit

Carrot & Ginger

Fresh Lemonade

Braeburn apples & Nashi pears

MOCKTAILS 7

Rose & Lavender Spritz

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

Tropical Colada

Tropical fruits, coconut, dehydrated pineapple

Watermelon Crush

Watermelon, lime & mint

Peach & Rhubarb Lemonade

Peach, rhubarb, ginger beer, lime, mint

Tish Shirley Temple

Lemonade, grenadine, Maraschino cherry

SNACKS

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

STARTERS

Avocado & poached egg on toast (V)	12
Smoked salmon, eggs of your choice & toasted challah	15
Salmon royal; poached egg, toasted muffin & olive oil hollandaise	11/16
Eggs Benedict; poached egg, beef bacon, toasted muffin & olive oil hollandaise	11/16
Chicken soup, boudin blanc, seasonal vegetables	10
Goose foie gras, pear & apple chutney, toasted challah	24
Superfood salad, quinoa, kale, carrots, daikon, pomegranate, chickpeas & house dressing (Vg, Gf)	9.5/15
<i>Salad add on: Harissa Chicken £9 / 60gr Smoked Salmon £7 / Tofu £4 / Herb Feta £4 / Schnitzel £12</i>	

MAINS

Shakshuka, two eggs, spicy tomato & pepper casserole, toasted challah (V)	17
Poached salmon Niçoise, soft boiled egg, green beans, new potatoes, black olives & mixed leaves (Gf)	15/25
Fish & chips, mushy peas & tartare sauce	24
Chicken schnitzel burger, lettuce, tomato, coleslaw & chips	25
Spiced vegan bean burger, smoked tomato relish, slaw & chips (Vg)	21
Beef burger, lettuce, tomato, gherkins, harissa mayo & chips	25
<i>Burger add on: Cheese £1 / Beef Bacon £3 / Fried Egg £2 / Dirty Sauce £1 / Avocado £2.50</i>	
Char-grilled 300g dry aged beef rib eye, roasted cherry vine tomatoes & green peppercorn sauce	37

SIDES

Hand cut chips	5	Heritage tomato salad	5
Hand cut truffle chips	7	Mixed leaf salad	5
French fries	5	Sautéed summer greens	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 ^(Vg, Gf)	9
Challah brioche pudding, custard, whiskey ice cream	9
Pavlova, guava Chantilly & raspberry sorbet ^(Gf)	10
Chocolate praline gateaux & hazelnut ice cream	11
Chocolate pot, vanilla crumble, raspberry sorbet ^(Gf)	12
Sorbets ^(Vg, Gf) & ice creams ^(V, Gf)	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

