



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

SNACKS

Homemade focaccia (Vg) 5

Tish selection & grilled pita (Vg) 15

Olives (Vg) 4

Nuts (V) 4

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

STARTERS

Compressed watermelon, dairy free Feta cheese & citrus gazpacho (Vg, Gf)	9
Mushroom arancini, truffle mayonnaise (V)	11
Smoked salmon, dill crème fraiche & toasted rye bread	12
Seared fillet of tuna, pickled daikon, passion fruit, lotus crisp & Ponzu dressing	15
Chicken soup, boudin blanc, seasonal vegetables	10
Beef tartare, devilled egg, smoked aioli & crostini	12
Confit duck leg, waffle, cherry gel & pickled kohlrabi	14
Goose foie gras, 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 / 60g Smoked Salmon £7 / Tofu £4 / Herb Feta £4 / Schnitzel £12</i>	

MAINS

Courgette cannelloni, piquillo peppers, feta cheese, tofu, mint, bechamel sauce & a side salad (V)	17
Fish & chips, mushy peas & tartare sauce	24
Poached salmon Niçoise, soft boiled egg, green beans, new potatoes, black olives & mixed leaves (Gf)	15/25
Pan fried cod, cauliflower trio & sugar snaps (Gf)	31
Pan fried sea bass, steamed basmati rice, mix greens & soy, chilli & ginger sauce	35
Chicken schnitzel, fennel & apple coleslaw	14/26
Spiced vegan bean burger, smoked tomato relish, slaw & chips (Vg)	21
Beef burger, lettuce, tomato, gherkins, harissa mayo & chips	25
<i>Burger add on: Smoked Beef £3 / Fried Egg £2 / Spicy Chipotle Sauce £1 / Avocado £2.50</i>	
Roasted duck breast, pulled confit duck leg, Asian greens, soba noodles & hoisin sauce	39
Chargrilled 300g dry aged beef rib eye, roasted cherry vine tomatoes & green peppercorn sauce (Gf)	40
Spatchcock chicken marinated in sundried tomatoes & black olives, garden salad, chips (Gf) (For two)	50

SIDES

Chips (Vg, Gf)	5	Heritage tomato salad (Vg, Gf)	5
Truffle chips (Vg, Gf)	7	Mixed leaf salad (Vg, Gf)	5
New potatoes, garlic & herb oil (Vg, Gf)	5	Sautéed summer greens (Vg, Gf)	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 Gf- Gluten Free, prices include VAT





DESSERTS

Fruit salad & exotic sorbet (Vg, Gf)	9
Challah brioche pudding, custard, whiskey ice cream	9
Pavlova, guava Chantilly & strawberry ice cream (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 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

