



WHILE YOU WAIT

Homemade sundried tomato, confit garlic & olive focaccia, extra virgin olive oil & balsamic vinegar (Vg)	5
Tish selection; white bean & olive tapenade, Muhammara, hummus & grilled pita bread (V)	15
Olives/Nuts (Vg)	each 4

STARTERS

Mushroom arancini & truffle mayo (V)	12
Heritage beetroots, humous, tahini & kale (Vg)	10
Chicken soup, boudin blanc, seasonal vegetables	10
Smoked salmon royal; poached egg, toasted muffin & olive oil hollandaise	11/16
Crushed avocado on sourdough toast, toasted chili seeds & olive oil (V)	12
Smoked salmon & scrambled eggs, toasted challah	15
Foie gras goose liver terrine, toasted challah, homemade chutney	24

EXTRAS

Poached egg or Avocado	3
Vegan feta	4
Smoked salmon or Crispy lamb facon	7

MAINS

Shakshuka, two eggs, spicy tomato & pepper casserole, toasted challah (V)	17
Mushroom and herb Rosti & truffle sauce (V)	22
Schnitzel breaded chicken fillet & braised red cabbage	24
Fish & chips, cod fillet, mushy peas, tartare sauce & chips	23
Homemade beef burger, Chimichurri mayo, lettuce tomato, pickles & chips	25
Homemade vegan burger, smoked tomato relish, slaw & chips	21
300g dry aged beef rib eye, mixed mushroom duxelles, crispy shallot & green peppercorn sauce	40

SIDES

Roasted pumpkin, chestnut & cranberry	5
Roasted roots & winter greens	5
Chips	5.5
Truffle chips	7.5
Mixed leaf & vegetable salad	5
Soft mash	5

DESSERTS

Warm chocolate pot, vanilla crumble, raspberry sorbet (V)	12
Banana challah pudding, French toast style, whiskey ice cream (V)	9
Spiced red wine pear, cinnamon crumble & vanilla ice cream (Gf)	10
Warm apple tart fine & cardamom ice cream (V)	9
Sticky toffee pudding, caramel sauce & vanilla ice cream (V)	10
Exotic fruit salad, pomegranate, orange syrup & passion fruit sorbet (Vg)	9
Ice cream and sorbet selection (V or Vg)	(two scoops) 8

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





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

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

THE CLASSICS

Espresso Martini	12
Old Fashioned	12
Negroni	12
Daiquiri	12
Margarita	12
Mojito	12

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

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

