



TISH



STARTERS

Butternut squash soup £10
Butternut squash, coconut & curry soup

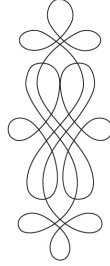
Arancini £12
Mushroom fried carnaroli rice ball & truffle mayo

London-cured Smoked Salmon £12
Rye bread, u horseradish, soya & dill cream

Beetroot £10
Heritage beetroots, hummus, tahini & crispy kale

Foie gras £24
Goose liver terrine, toasted Challah, homemade chutney

Marinated olives £4
Mixed roasted nuts £4
Homemade focaccia £5
Tomato, confit garlic, olive paste
Olive oil & balsamic vinegar



Chicken soup £10
Chicken & seasonal vegetables

Beef Tartare £14
Beef tartare & crostini

Sesame seared Tuna £15
Asian salad, passion fruit gel & Ponzu dressing

Winter vegetable salad £10/£16
Butternut squash, quinoa, roasted pears
Add on: Schnitzel £12, smoked salmon £7, vegan Feta £3

Tish Selection £15
Red lentil & roasted garlic, Muhammara, hummus & grilled pita bread

MAINS

Shepherd's Pie £28
Slow cooked lamb shoulder, mash potato & mixed leaf salad

Duck £34
Roasted breast, cauliflower & confit leg croquette
caramelised parsnip purée, balsamic & maple jus

Salmon Fillet £25
Caponata, new potatoes & salsa verde

300g Dry-aged Rib Eye Steak £40
Sautéed king oyster mushrooms, charred lettuce
green peppercorn sauce

Spatchcock Chicken for two £55
Sundried tomato & roasted garlic marinade,
garden salad & chips

Sea bream fillet £22
Pan fried, saffron broth,
salted cod & potato bubble & squeak

Mushroom Rosti £22
Herb & potato galette, sautéed roots,
King oyster mushrooms & mushroom sauce

Sauces £1.50 each: Spicy chipotle dip, Chimichurri mayonnaise, Truffle mayo

CLASSICS

Chicken schnitzel £16/24
Breaded chicken fillet,
green apple coleslaw

Homemade Beef Burger £25
Home minced beef patty, Chimichurri mayo,
lettuce, tomato, pickles & chips

Homemade Vegan Burger £21
Lentil & beetroot burger, coleslaw & chips

Fish & Chips £23
Cod fillet, mushy peas,
tartare sauce & chips

Extras £3 each; Avocado, Fried egg, Smoked beef, Vegan feta

SIDES

Roast pumpkin, chestnut & cranberry £5

Chips £5.5

Mixed leaf & vegetable salad £5

Roast roots & winter greens £5

Truffle Chips £7.5

Tarragon new potatoes £5

DESSERTS

Banana Challah pudding £9
French toast style, whiskey ice cream

Chocolate marquise £11
Salted caramel ice cream

Apple Tart Fine £9
Warm apple tart fine, cardamom ice cream

Chocolate pot £13
Warm chocolate pot
Vanilla crumble & chocolate sorbet

Sticky toffee £10
Steam date pudding, caramel sauce, vanilla ice cream

Exotic pavlova £10
Exotic fruit sorbet

Ice cream and sorbet selection £7
two scoops

Tish Dairy Free Restaurant

196 Haverstock Hill, London NW3 2AG 020 7431 3828 | eat@tish.london | @tish_london
Prices include VAT at 20%. A discretionary 13.5% service charge – shared wholly between the Tish team – will be added to your bill.
Some items may contain allergens, or traces of. Please speak to your waiter for further information.



COCKTAILS 12

Paloma

Tequila, fresh grapefruit, soda

Belsize Spritz

Gin, Campari, pomegranate & Prosecco

Tish Fix

Prosecco, Luxardo cherry morlacco & Griottines cherry

Winter Fall

Bourbon, Cointreau, Martini rosso, Luxardo Marashcino, Fig

Pear Martini

Choice of Gin or Vodka, pear & lemon

CLASSICS 12

Negroni

Old Fashion

Bloody Mary

Kir Royal

Manhattan

MOCKTAILS 8

Rose & Lavender Spritz

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

Chocolate & Hazelnut Colada

Chocolate, coconut, hazelnut, caramel & wafer

Virgin Raspberry Mojito

Raspberry, lime, mint & soda

Mandarin & Blood orange Pop

Mandarin, blood orange, soda, ginger & orange blossom

Tish Shirley Temple

Lemonade, grenadine & Maraschino cherry

BY THE GLASS

Red Wines

Carmel Mediterranean style	6.75
Canaan, Cabernet Sauvignon	9.50
Rioja Cardova, Tempranillo	11
Psagot Sinai, Cabernet/Shiraz	13.25

Rose Wines

St Beatrice, Syrah	12
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White Wines

Carmel Sauvignon Blanc	6.75
Teal Lake, Chardonnay	11
Goose Bay, Sauvignon Blanc	13.50

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 3 Star Cognac	25

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