



SPARKLING WINE

Carte D'or Champagne	98
<i>Bright yellow with notes of brioche, apple & lemon with a lingering biscuit finish</i>	
Decollio Prosecco	8/42
<i>Straw yellow, floral on the nose, fresh & clean, mouth filling flavour of apple & white peach</i>	

ROSE WINE

Sainte Beatrice, Syrah	12/29/45
<i>Light pink with notes of tart raspberry and redcurrant, with a juicy finish</i>	
Rose du Castel, Merlot Blend	68
<i>Light pink with aromas of sweet strawberry, roses, tropical fruits, taste of red cherries & lime</i>	

WHITE WINE

Carmel Sauvignon Blanc	6.75/18.5/26
<i>Pale straw colour, aromatic with tropical fruit notes & backdrop of cut grass, clean, citrus finish</i>	
Herzog, Pinot Grigio	39
<i>Pale yellow with a perfume of tropical notes followed by ripe apple & pear notes on the palate</i>	
Teal lake, Chardonnay	11/29.5/41.5
<i>Soft & fruity with guava & apple flavours, aromas of peach & lemon with a citrus finish</i>	
Gisselbrecht, Gewürztraminer	45
<i>Light straw colour, tropical fruits on the nose & palate, dry with hints of citrus fruits with a refreshing finish</i>	
Goose Bay Sauvignon Blanc	13.5/35.75/49.5
<i>Vibrant & crisp with a hint of tropical fruit on the nose with gooseberries & plums on the nose & a hint of anise</i>	
Chateau Grand Barrail, Sauvignon blend	57
<i>Crisp fruity Sauvignon blanc, rich honeyed Semillion that offers a creamy finish with grassy aromas with a hint of vanilla</i>	
Covenant Blue, Viognier	72.75
<i>Fresh with glazed peach & vanilla cream flavours, with hints of camomile & pear on the finish</i>	
Chablis les Marronniers, Chardonnay	73
<i>Pale gold colour, green reflection fresh floral nose, notes of fresh almond & hazelnut, citrus & white flowers</i>	
Castel la Vie Blanc, Chardonnay Blend	88
<i>Good structure with silky texture, citrus & melon notes with floral aromas</i>	

RED WINE

Carmel Mediterranean Style	6.75/18.5/26
<i>Elegant with an aroma of black cherries, Mediterranean herbs, leather & Truffles</i>	
Canaan, Cabernet Sauvignon	9.5/25.5/34
<i>Dark red with notes of sweet fruit on the nose, black pepper, cherries & plums on the palate</i>	
Segal Fusion, Bordeaux Blend	38.5
<i>Deep ruby and garnet colour with a fruity & exotic aroma</i>	
Rioja, Cardova, Tempranillo	11/30/40
<i>Very intense colour, round & sweet with slightly spicy fruity notes, very well balanced</i>	
Teal Lake, Cabernet Sauvignon	41.50
<i>Fruity & rich with notes of coffee, liquorish & plums on the palate</i>	
Chateau Genlaire, Bordeaux Superieur	44
<i>Medium body with lots of juicy red berry fruits on the palate</i>	
Alma, Dalton, Syrah Blend	51
<i>Dark full bodied with aromas of cherries & plums with buttery palate and essences of vanilla and sweet dark fruits.</i>	
Psagot Sinai, Cabernet Shiraz.	13.25/37/47
<i>Rich, spicy, vanilla notes with berries & blackcurrants</i>	
Felchas de Los Andes, Gran Malbec.	60
<i>Violet colour, aromas of plums, cherries with lingering characters</i>	
Chateau de Parsac, Bordeaux Blend	60
<i>Soft flavours of Plums, berries and red cherries with notes of roses</i>	
Karim ben Zimra by Adir, Syrah Blend	65
<i>Full bodied with a rich bouquet & good balance of oak</i>	
Chianti Classico Reserva, Sangiovese	68
<i>Ruby red with smooth & elegant notes of cherries, wild berries & violet</i>	
Tulip, Cabernet Sauvignon	71
<i>Maroon red purple with aromas of cherry, blackcurrants, vanilla on the palate, pleasurable finish</i>	
Psagot, Cabernet Sauvignon	74
<i>Rich red & dark forest fruit aroma along with a touch of oak</i>	
Etoiles de Mondorion, ST Emillion Grand Cru Merlot & Cabernet Franc	75
<i>Delicate and silky with fruity and toasted notes. The delicate tannins lead to a pleasant and supple finish.</i>	
Petit Castel, Bordeaux Blend	85.75
<i>Dark ruby in colour with notes of wild berry, spices, herbs</i>	
Herzog Special Reserve, Pinot Noir	100
<i>Light bodied with black raspberry & black cherry notes complimented with a rich mouthfeel with layers of vanilla & dark chocolate.</i>	
Clos Mesorah, Granacha	130
<i>Rich bouquet with notes of ripe cherries & spices with an elegant lingering finish</i>	
Grand Castel, Bordeaux Blend	128
<i>Bold, dark & elegant wine layered with aromas of a complex bouquet of blackberries & spices</i>	
Yatir Forest, Cabernet Blend	133
<i>Displaying deep purple hues, this fruity wine possesses rich aromas, and integrates complexity with elegance.</i>	
Pavillon de Leoville Poyferre, Saint Julien	155
<i>Medium body & velvety tannins with oak, vanilla and lots of black fruits</i>	
Chateau du Tertre, Margaux	170
<i>Smooth, rounded, lingering soft red fruits with a hint of vanilla.</i>	

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





APERITIFS

Campari	5
Pimms No' 1	5.5
Arak Bokobsa	10

GIN

Gordon's	5.5
Tanqueray	6.5
Bombay Sapphire	7
Sipsmith	9.5
Hendricks	10
Caorunn	10
Tanqueray No' 10	10
Gin Mare	11.5
No' 3	12
Chase Elegant	13
Monkey 47	16.5

VODKA

Stolichnaya	5.5
Sipsmith Sipping	9
U'luvka	10.5
Beluga	10.5
Belvedere	10.5
Grey Goose	11
Roberto Cavalli	12

TEQUILA

Olmecca Reposado	7
El Jimador Silver	8
1800 Silver	10.5
Don Julio Anejo	15
Patron Silver	14

BEERS

Heineken alcohol free/ Netherlands	4
Meantime / UK	5.50
Alhambra/ Spain	6
Macabee/ Israel	7

RUM

Malibu	5
Havana Club 3y	6
Myers Dark	7.5
Santa Teresa 1796	15
Appleton Estate VX 21	25

WHISKY

Jameson	7
Johnnie Walker Red	6.5
Chivas Regal	8
Makers Mark	8.5
Glenfiddich 12y	9.5
Woodford Reserve	10
Glenmorangie 10y	10
Talisker 10y	14
Balvenie 12y Double Wood	14.5
Makers Mark 46	15
Lagavulin 16y	16
Oban 14y	16
Macallan 12y	17
Willet Spot	22
Bowmore 18	23.5

SOFT DRINKS & JUICES

Kingsdown Still or Sparkling water 750ml	4
Coca-Cola	4
Diet Coke, Light Tonic water, Sprite Zero, lemonade, Ginger ale, Ginger beer	
Soda water, Tonic water, Appletiser	3.5
Apple, Pineapple, Cranberry	3
Fresh tomato juice	4
Freshly Squeezed Orange juice	5

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