



WHILE YOU WAIT

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

STARTERS

Mushroom arancini & truffle mayo ^(V)	12
Heritage beetroots, hummus, tahini & kale ^(Vg)	10
Chicken soup, seasonal vegetables	10
Smoked salmon royal; poached egg & olive oil hollandaise	11/16
Beef benedict; poached egg & 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 beef facon	7

MAINS

Shakshuka, two eggs, spicy tomato & pepper casserole, toasted challah ^(V)	17
Mushroom and herb Rosti & red wine jus ^(V)	22
Chicken schnitzel & green apple coleslaw	24
Fish & chips, cod fillet, mushy peas, tartare sauce & chips	23
Homemade beef burger, Chimichurri mayo, lettuce tomato, pickles & chips	25
Homemade vegan burger, coleslaw & chips	21
300g dry aged beef rib eye, sautéed king oyster mushrooms, shared lettuce & 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
Tarragon new potatoes	5

DESSERTS

Warm chocolate pot, vanilla crumble, raspberry sorbet ^(GF)	13
Banana challah pudding, French toast style, whiskey ice cream ^(V)	9
Apple tart fine, cardamom ice cream ^(V)	9
Chocolate marquise, salted caramel ice cream ^(GF)	11
Sticky toffee pudding, caramel sauce, vanilla ice cream ^(V)	10
Exotic pavlova, passion fruit sorbet ^(GF)	10
Ice cream and sorbet selection ^(V or Vg)	(two scoops) 7

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

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 Maraschino, Fig

Per Martini

Choice of Gin or Vodka, pear & lemon

MOCKTAILS 8

Rose & Lavender Spritz

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

Chocolate & Hazelnut Colada

Chocolate, coconut, hazelnut, caramel & wafer

Raspberry Virgin 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 Cognac	25

