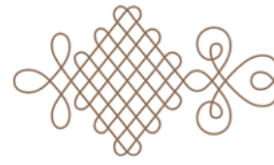




TISH



STARTERS

Pea & mint soup £9
Lemon & oat crème fraîche

Arancini £12
Mushroom fried carnaroli rice ball & truffle mayo

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

Chicory, squash & pears £11
Red & yellow endives, roasted squash & pears, maple & mustard dressing

Foie gras £24

Goose liver terrine, toasted Challah, homemade chutney

Marinated olives £4
Mixed roasted nuts £4
Homemade focaccia £5
Olive oil & balsamic vinegar

Chicken soup £10
Chicken, matzo ball & seasonal vegetables

Beef Carpaccio £15
Celeriac rémoulade

Tuna Tartare £15
Ceviche, sweet potato & avocado

Duck croquettes £14
Confit leg croquettes, cauliflower purée, hoisin dip



Tish Selection £15

Red lentil & roasted garlic, Muhammara, hummus & grilled pita bread

MAINS

Lamb £36
Roasted double cutlet, mini shepherd's pie & spring vegetables

Duck £36
Roasted breast, cauliflower & confit leg croquette caramelised parsnip purée, balsamic & maple jus

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

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

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

Sea bream fillet £22
Pan fried, black olive, basil spicy Provençal pepper & tomato

Thyme roasted cod fillet £25
Caponata, cavolo nero & salsa verde

Celeriac & king oyster mushroom £22
Celeriac & potato terrine, soy roasted king oyster mushroom

Sauces £1.50 each: Spicy chipotle, Chimichurri, Truffle mayo, Garlic mayo

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

SIDES

Triple cooked chips & rosemary salt £6

Truffle mayo chips £7

Crispy pink fir potatoes & aioli £6

Heritage carrots, maple, cumin & orange £6

Garlic & soy spring greens £6

Mixed leaf salad £6

Asian coleslaw £6

Heritage tomato, basil & olive salad £6

DESSERTS

Peach Challah pudding £10
French toast style, caramelised peach, vanilla ice cream

Vanilla poached chilled pineapple £9
Coconut sponge & coconut sorbet

Homemade carrot & walnut cake £10
Sea buckthorn ice cream

Warm chocolate pot £13
Chocolate sorbet

Chocolate Mousse £9
Dark chocolate mousse & cacao tuile

Berry & citrus frangipane £10
Berry compote, citrus curd & almond tartlet

Seasonal fruit pavlova £10
Blueberry sorbet

Ice cream and sorbet selection £4
per scoop



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

Strawberry Cooler

NA Pink gin, tonic, strawberries

Rose & Lavender Spritz

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

Ferrero Rocher 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

Tish Dairy Free Restaurant

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 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.