



## MOTHER'S DAY BRUNCH MENU WHILE YOU WAIT

Focaccia, extra virgin olive oil & balsamic vinegar (Vg)	5
Tish selection; red lentil & garlic dip, smoked aubergine, 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
American pancakes, fruit compote & vanilla cream (V)	9
Chicken soup, matzo ball & seasonal vegetables	10
Smoked salmon royal; poached egg, sourdough toast & olive oil hollandaise	11/16
Beef benedict; poached egg, sourdough toast & olive oil hollandaise	11/16
Crushed avocado on sourdough toast, toasted chili seeds & olive oil (V)	12
Beef carpaccio, celeriac remoulade	15
Foie gras goose liver terrine, toasted challah, homemade chutney	24

### EXTRAS

Poached Egg / Avocado / Vegan Feta / Crispy Beef Bacon	each 3
Smoked salmon	7

### MAINS

Smoked salmon & scrambled eggs, sourdough toast	15
Shakshuka, two eggs, spicy tomato & pepper casserole, toasted challah (V)	17
Celeriac & king oyster mushroom (V)	22
Salad niçoise with fresh seared tuna	20
Chicken Fattoush salad	25
Fish & chips, cod fillet, mushy peas, tartare sauce & chips	23
Whole lemon sole, parsley, lemon & chives jus	34
Chicken schnitzel burger, smoked ketchup, lettuce, tomato, pickles & chips	23
Homemade beef burger, Chimichurri mayo, lettuce tomato, pickles & chips	25
300g dry aged beef rib eye, sautéed king oyster mushrooms, shared lettuce & green peppercorn sauce	40

### SIDES

Asian coleslaw / Garlic & soy spring greens / Mixed leaf salad	each 6
Chips / Crispy pink fir potatoes & aioli	each 6
Truffle mayo chips	7

### DESSERTS

Warm chocolate pot, vanilla crumble, chocolate sorbet (GF)	13
Vanilla poached chilled pineapple, coconut sponge & coconut sorbet	10
Peach challah pudding, French toast style, whiskey ice cream (V)	10
Berry & citrus frangipane, berry compote, almond tartlet	10
Seasonal fruit pavlova, blueberry sorbet (GF)	10





## 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*

### Pear 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

### Rosé 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

