



BRUNCH MENU

WHILE YOU WAIT

Focaccia, extra virgin olive oil & balsamic vinegar (Vg)	5
Tish selection; red lentil & garlic dip, baba ganoush, hummus & grilled pita bread (V)	15
Olives	each 4

STARTERS

Mushroom arancini & truffle mayo (V)	12
Heritage beetroots, hummus, tahini & orange (Vg)	10
Chicken soup, matzo ball & seasonal vegetables	10
Beef benedict; poached egg, sourdough toast & hollandaise	11/16
Eggs Royal: poached egg, sourdough toast, smoked salmon & hollandaise	11/16
Crushed avocado on sourdough toast, poached eggs, toasted chili seeds & olive oil (V)	15
Duck croquettes, confit duck leg, Asian slaw, hoisin sauce	15
Foie gras goose liver terrine, toasted challah, homemade chutney	24

EXTRAS

Poached Egg / Avocado / Vegan Feta / Crispy Beef Bacon	each 3
Pita / Toast: Sourdough / Challah / Gluten free	each 1

MAINS

Choice of eggs on toast & Israeli salad	13
Smoked salmon & scrambled eggs	15
Shakshuka, two eggs, spicy tomato & pepper casserole, toast (V)	17
Risotto Primavera, spring vegetables, non dairy feta, pea shoots (V)	22
Pan fried sea bream fillet, Polenta cake, black olive, spicy Provencal pepper & tomato	22
Chicken schnitzel, rocket & cherry tomato	20
Homemade beef burger, Chimichurri mayo, lettuce tomato, pickles & chips	25
300g dry aged beef rib eye, grilled vine cherry tomatoes	40

SIDES

Vegetable coleslaw / French beans & lemon oil / Mixed leaf salad	each 6
Chips & Oregano salt / Crispy pink fir potatoes & garlic mayo	each 6
Heirloom tomato, basil & olive salad / Heritage carrots, maple, cumin & orange	each 6

DESSERTS

Warm chocolate pot, crumble, vanilla ice cream (GF)	13
Baked vanilla & Tofu cheesecake, citrus curd & passion fruit gel	10
Challah pudding, French toast style, vanilla ice cream (V)	10
Chocolate mousse & Cacao tuile	9
Seasonal fruit pavlova, tropical sorbet (GF)	8
Ice cream & sorbet selection	per scoop 4

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

Mango Tango

Bourbon, Cointreau, Martini Rosso, Luxardo Maraschino, Fig

Cucumber Martini

Choice of Gin or Vodka, cucumber, lemon, mint & elderflower

Lavender Martini

Gin, Maraschino cherry, lemon, Crème de Violette, Lavender

CLASSICS

Bramble

Pimm's & Lemonade

Bloody Mary

Kir Royal / French 75

Spicy Tommy's Marguerita

MOCKTAILS 8

Pink Lemonade

Grapefruit, lemon, elderflower, rose & soda

Strawberry & Banana Colada

Strawberry, banana, coconut & wafer

Virgin Pineapple Mojito

Pineapple, lime, mint, soda

Mandarin & Blood Orange Pop

Mandarin, blood orange, soda, ginger & orange blossom

Tish Shirley Temple

Lemonade, grenadine, Maraschino cherry

Watermelon Crush

Watermelon, Lime, Mint

BY THE GLASS

Red Wines

Carmel Mediterranean style	6.75
Canaan, Cabernet Sauvignon	9.50
Rioja Cardova, Tempranillo	11
Ch de Parsac, Rothschild, Bordeaux Blend	12

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, Chai	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

