



Valentine's Day Set Menu

2 Courses £67 / 3 Courses £75

Starters

Beef Tartare, Melba Toast, 63° Slow Cooked Egg Yolk
Seared King Oyster Mushroom Ragu, Potato & Leek Espuma
Beetroot & Orange Salmon Gravlax, Homemade Pumpernickel, Mustard & Honey Dressing
Seared Tuna, Yuzu & Soya Ponzu Dressing, Asian Slaw
Mushroom Arancini, Italian Winter Truffle Emulsion
Goose Foie Gras, Brioche Toast, Chutney (*supplement £8*)

Main

Lamb Cutlets & Confit Lamb Fritter, Mini Ratatouille, Rosemary Sauce
Roasted Chicken Supreme, Slow Cooked Stuffed Leg, Wilted Greens, Thyme Jus
Chargrilled Rib Eye Steak, 250g, Red Wine Gravy
Roasted Duck Breast, Slow Cooked Leg Roll, Orange Sauce, Sautéed Endives
Pan Roasted Sea Bass, Soya Sautéed Greens & Celeriac Purée & Dill
Grilled Tuna, Shashuka Sauce with Confit Cherry Tomatoes, Salsa Verde
Roasted Sweet & Sour Glazed Aubergine, Pok Choy, Chilli, Cashew Nut & Rocket

Soya & Chilli Wilted Winter Greens	SIDES £6	French Beans & Lemon Oil
Braised Red Cabbage	each	Chips & Oregano Salt
Duck Fat Confit Mushrooms, Chilli & Garlic		Garlic & Parsley Sautéed New Potatoes

Desserts

Caramelised Apple Tart, Oat Crème Fraiche Ice Cream
Poached Pear, Vanilla Ice Cream, Warm Chocolate Sauce
Passion Fruit Soufflé, Tropical Sorbet
Large Praline Crackled Profiterole, Hazelnut & Chocolate Sauce
Warm Chocolate Pot, Morello Cherry Sorbet
Seasonal Fruit Pavlova, Lemon Curd, Tropical Sorbet

Tish Dairy Free Restaurant

Prices include VAT at 20%. A discretionary 13.5% service charge – shared wholly between the Tish team – will be added to your bill.

Vg-Vegan V-Vegetarian Gf-Gluten Free

Some items may contain allergens, or traces of. Please speak to your waiter for further information.