



STARTERS

Grilled Pita or Toasted Challah £3 ^(VG)

Homemade Focaccia £5 ^(VG)
Olive Oil & Balsamic Vinegar

Tish Selection £15 ^(VG)
*Red Lentils, Baba Ghanoush, Hummus
& Grilled Pita Bread*

Heritage Beetroots & Hummus £11 ^(VG, GF)
Roasted Ruby & Golden Beetroots, Chickpea Hummus

Meatballs £13
Homemade Beef Meatballs, Peperonata Sauce

Padrón Peppers £7 ^(VG-GF)

Foie Gras £28
Goose Liver Terrine, Challah Toast, Chutney

Chicken Soup "Caldo Verde" £12
*Roasted Chicken Soup, Fregola
Vegetables & Pistou*

Beef Carpaccio £15 ^(GF)
Confit Shallots, & Roasted Hazelnuts

Salted Cod Croquette £12
Salted Cod, Potatoes, Parsley

Marinated Olives £4 ^(VG-GF)

Minestrone Soup £11 ^(VG)
Winter Vegetable Soup

Salmon Gravlax £14
*Beetroot & Orange Cured Salmon Fillet
Lime Oat Cream*

Tuna Tartare £15 ^(GF)
Avocado Purée, Ponzu Dressing

Arancini £15
Mushroom & Rice Fritters, Grated Truffle Mayonnaise

MAINS

Turkey Schnitzel £27
Breaded Turkey Fillet, Fried Egg, Capers & Split Jus

Chicken Paillard £25 ^(GF)
*Thinly Sliced Chicken Breast, Brussel Cabbage Tops
Cranberry Sauce*

Onglet Steak £32 ^(GF)
Lightly Grilled Steak, Chimichurri Sauce

Lamb & Aubergine £42
*Grilled Marinated Cutlets, Lamb Shoulder Fritters
Harissa & Miso Glazed Aubergine*

Chargrilled Rib Eye Steak £42 ^(GF)
300g, Roasted Red Onion

Homemade Beef Burger £26
*Beef Patty, Chimichurri Mayonnaise
Lettuce, Tomato, Pickles & Fries*

Roasted Sweet & Sour Aubergine £18
Sautéed Winter Greens & Cashew Nut

Linguine alla Puttanesca £19
Tomato, Olives, Capers, Garlic & Chilli

Cod Fillet £28 ^(GF)
*Pan Roasted Fillet, Harissa Spiced
Chickpeas & Rocket*

Fish & Chips £27
Mushy Peas & Tartare Sauce

Pan Fried Sea Bream Fillet £27 ^(GF)
*Provençal Pepper & Tomato
Polenta & Basil*

SIDES £6

each

Winter Greens, Soya & Chilli £6

Braised Red Cabbage

Duck Fat Confit Mushrooms, Chilli & Garlic

Chips & Oregano Salt

Garlic & Parsley Sautéed New Potatoes

Heritage Carrots, Maple, Cumin, Orange

Mixed Leaf Salad

French Beans & Lemon Oil

SWEETS

Apple Brioche Pudding £11 ^(V)
Apple, Cinnamon & Raisin, Vanilla Ice Cream

Passion Fruit Fool £10 ^(V)
Layered Passion Gel, Vanilla Cream & Crunch

Tart Tatin £12 ^(V)
Caramelised Apple Tart, Oat Crème Fraîche Ice Cream

Chocolate Pot £14 ^(GF)
Warm Chocolate Pot, Morello Cherry Sorbet

Warm Poached Pear £10 ^(V)
Hot Chocolate Sauce & vanilla Ice Cream

Seasonal Fruit Pavlova £10 ^(V-GF)
Tropical Sorbet

Homemade Ice Cream & Sorbet ^(V-GF)
£4 per scoop

TISH

COCKTAILS 13

Lychee Martini
Vodka, Lychee & Lemon Juice

Belsize Winter Spritz
Vodka, Mulled Wine Cordial, Prosecco

Pear Martini
Gin, Pear & Lemon Juice

Tommy's Margarita
Tequila, Lime Juice, Agave Nectar

Tish Fix
Prosecco, Cherry Liqueur

MOCKTAILS 8

Elderflower Spritz
Elderflower, Lemon and Soda

Virgin Mojito
Apple juice, Soda, Lime, Mint

Virgin Marry
Tomato Juice, Lemon, Tajin

Tish Orange Sherbet
Orange Sherbet, Soda, Ginger Beer, Lemon

Tish Shirley Temple
Lemonade, Ginger Ale, Grenadine

SPARKLING WINE

Decollio Prosecco 8

RED WINE

Chateau Genlaire, Bordeaux 8

Canaan, Cabernet Sauvignon 9.50

Rioja Cardova, Tempranillo 11

Ch de Parsac, Rothschild, Bordeaux Blend 12

ROSE WINE

St Beatrice, Syrah 12

WHITE WINE

Chateau Les Riganes, Sauvignon Blanc 8

Teal Lake, Chardonnay 11

Goose Bay, Sauvignon Blanc 13.50

BEERS

Heineken, Alcohol Free Lager/ Netherlands 4

Corona, Lager/ Mexico 5

Meantime, Lager 5.50

Alhambra, Lager/ Spain 6

Maccabee, Lager/ Israel 7

Rekorderlig, Strawberry & Lime Cider/ Sweden 7.50

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.

Vg-Vegan V-Vegetarian Gf-Gluten Free

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