

Heritage Beetroots Salad £11 (VG, GF)

Roasted Ruby & Golden Beetroots, Oat Labneh

Beef Carpaccio £15 (GF) Confit Shallots, Hazelnuts, Truffle Oil

Salted Cod Croquette £12

Salted Cod, Potatoes, Parsley

Meatballs £13

Homemade Beef Meatballs, Peperonata Sauce

Grilled Pita or Toasted Challah £3 (VG)

STARTERS -

Marinated Olives £4 (VG-GF)

Padrón Peppers £7 (VG-GF)

Tish Selection £15 (VG)

Red Lentils, Baba Ghanoush, Hummus & Grilled Pita Bread

Chicken Soup "Caldo Verde" £12

Roasted Chicken Soup, Fregola Vegetables & Pistou

Minestrone Soup £11 (VG)

Winter Vegetable Soup

Salmon Gravlax £14

Beetroot & Tea Cured, Pumperknickel, honey & Mustard

Arancini £15

Mushroom & Rice Fritters, Truffle Mayonnaise

MAINS

Chargrilled Rib Eye Steak £42 (GF)

300g, Roasted Red Onion

Turkey Schnitzel £27

Breaded Turkey Fillet, Fried Egg, Capers & Split Jus

Homemade Beef Burger £26

Beef Patty, Chimichurri Mayonnaise Lettuce, Tomato, Pickles & Fries

Puttanesca Linguine £19 (VG)

Tomatoes, Capers, Olive, Garlic & Chilli

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

Fish & Chips £27 Mushy Peas & Tartare sauce

Cod Fillet £28 (GF)

Pan Roasted Fillet, Harissa Spiced Chickpeas & Rocket

Lamb & Aubergine £42

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

**ROASTS** 

Traditional English roast Beef £38

Roasted Aged Rib Eye Roasted Potatoes, Vegetable, Yorkshire Pudding Red Wine Gravy

Roast Chicken £32

1/2 Chicken, Thyme Roasted Roasted Potatoes, Vegetable, Yorkshire Pudding Mustard sauce

Winter Greens, Soya & Chilli £6

Garlic & Parsley Sautéed New Potatoes £6

SIDES +

Heritage Carrots, Maple, Cumin, Orange £6

Mixed Leaf Salad £6

Fries & Oregano Salt £6 French Beans & Lemon Oil £6

Duck Fat Confit Mushrooms, Chilli & garlic £6

Braised Red Cabbage £6

→ SWEETS ←

Sticky Toffee Pudding £11 (V)

Classic Date Pudding, Caramel Ice Cream

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

Apple Tart Tatin £12 (V)

Caramelised Apple Tart, Oat Cream fraiche Ice Cream

Chocolate Pot £14 (GF)

Warm Chocolate Pot, Morello Cherry Sorbet

Poached Pear £10 (v)

Chocolate Sauce, Vanilla Ice Cream

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

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

Tish Dairy Free Restaurant

COCKTAILS 13	CLASSICS12	MOCKTAILS 8
Pistachio Gin Fizz  Gin, Pistachio & Lemon	Moscow Mule	Strawberry Crush Strawberry, Lemon, Soda
Belsize Spritz Gin, Campari, Pomegranate, Prosecco	Manhattan Amaretto Classica	Pink Lemonade Grapefruit, Lemon, Elderflower, Rose, Soda
Peach Party Vodka, Peach, Lemon, Prosecco	Daiquiri	Virgin Mojito Pineapple, Lime, Mint, Soda
Watermelon Tea Cooler Gin or Vodka, , Watermelon, Lemon, Cold Brew Earl Grey Tea  Lychee Martini  Vodka, Lychee, Lime, Viola Petals	Strawberry Bellini Pina Colada	Mandarin Pop Mandarin, Soda, Lemon, Ginger, Orange Blossom Tish Shirley Temple Lemonade, Grenadine, Maraschino Cherry
	BY THE GLASS	
SPARKLING WINE		
Decollio Prosecco		8
RED WINE		
Chateau Les Riganes, Bordeaux Blend		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/ Premium Ale		5.50
Alhambra, Lager/ Spain		6
Maccabee, Lager/ Israel		7

7.50

Rekorderlig, Strawberry & Lime Cider/ Sweden