



STARTERS

Tomato & Superstraccia Salad £11 (vg, gf)

*British Heirloom Seasonal Tomatoes, Basil
Vegan Stracciatella*

Pea & Mint Soup £10 (vg)

Pea & Mint soup, Lemon Oat Cream & Curry Oil

Tuna Tartare £16

Avocado Puree, Ponzu Dressing

Arancini £15

*Mushroom & Rice Fritters (vg)
Truffle Mayonnaise (v)*

Padron peppers £8 (vg, gf)

Grilled Pita or Toasted Challah £3 (vg)

Homemade Focaccia £7 (vg)

Olive Oil & Balsamic Vinegar

TISH Selection £15 (vg)

*Red Lentils, Aubergine
Hummus & Grilled Pita*

Beef Carpaccio £17 (gf, n)

Truffle, Shallots & Walnuts

Foie Gras £28

*Goose Liver Terrine, Brioche Toast
Homemade Chutney*

Summer Salad £12/£17 (v)

*Grilled Courgette, Quinoa, Tomatoes, Cucumber
Squash, French Beans, Soft Boiled Egg
Sumac Pita Croutons, Pickled Onion, Ranch Dressing*

Add Chicken Thighs £12

BEEF CUTS

All our cuts come from carefully selected Glatt Kosher British bred beef & subject to availability

Cote de boeuf £14 per 100g (gf)

*To Share, From 1.1kg to 1.5kg
Homemade Sauces*

Jacob's Ladder Maple Glazed £65

Padron Peppers, Red Onion, Chilli Crumb & Chimichurri

Chargrilled Rib eye (gf)

Roasted Red Onion

Triple Peppercorn Sauce or Chimichurri

300g £42

500g £68

Butcher's Steak £33 (gf)

*Onglet Steak
Chimichurri Salsa*

Beef Burger £26

*Beef Patty, Chimichurri Mayonnaise
Lettuce, Tomato, Pickles & Chips*

MAIN COURSES

Turkey Schnitzel £27

*Breaded Turkey Fillet, Fried Egg
Capers & Split Jus*

Roast Duck £44 (gf)

*Roasted Duck Breast, Confit Leg Bubble N' Squeak
Bitter Orange Sauce, Braised Peas*

Grilled Chicken Paillard £29 (gf)

*Pomme Fondant, Summer Greens
Brown Chicken & Thyme Jus*

Veal Cutlet £48 (gf)

*Slow Cooked Tomatoes, Green Olives
Preserve Lemon, Basil*

Fish & Chips £27

*Battered Haddock Fillet, Mushy Peas
Tartare Sauce*

Roasted Sea Bass £28 (gf)

*Lemony Zucchini, Saffron Rice
Roasted Bone Jus*

Salmon Fillet £28 (gf)

*Crushed Herb New Potatoes
Salsa Verde*

Mushroom Linguine £19 (vg)

*Truffle Soya Cream
Garlic & Thyme*

SIDES

£7 EACH

**Truffle Oil Skinny
Chips + £2**

(vg, gf)

**Skinny Chips
Oregano Salt**

(vg, gf)

**Garlic Sautéed
Potatoes**

(vg, gf)

**French Beans
Lemon Oil**

(vg, gf)

**Heirloom Tomato
Salad**

(vg, gf)

**Mixed Leaf
Salad**

(vg, gf)

vg- vegan v- vegetarian gf- gluten free n- contains nuts

Tish Dairy Free Restaurant

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Prices include VAT at 20%. A discretionary 13.5% service charge or 15% for parties of 8 and above will be added to your bill.

Please let us know if you have any allergies or require information regarding the ingredient used in our dishes