



DINNER MENU £80

STARTERS

Homemade Focaccia, Olive Oil & Balsamic Vinegar

Mushroom Arancini, Truffle Mayonnaise, Shaved Winter Truffles

Tuna Tartare, Avocado Purée, Ponzu Dressing, Sourdough Croutons

Beef Carpaccio, Confit Shallots, Hazelnuts, Truffle Oil, Melba Toast

Goose Liver Pate, Challah Toast, Apple Chutney (Supplement £12 per person)

MAINS

Chargrilled Lamb Cutlets, Lamb Shoulder Fritter, Rosemary Jus

Chargrilled 300g Rib Eye Steak, Bone Marrow Jus

Tuna Steak, Grilled Polenta, Provençal Pepper & Tomato

Chestnut Mushroom Truffle Linguine & Shaved Winter Truffles

ADD 3g Shaved Winter Truffles £25

SIDES

Chef's Vegetable Selection

DESSERT

Chocolate Mousse

Lemon Tart with Berry Compote

Passion Fruit Coconut Mille-Feuille

Spiced Winter Tea



Tish Dairy Free Restaurant

*A discretionary 15% service charge will be added to your bill and fairly distributed among all staff
Please inform us of any allergies or if you require detailed information regarding the ingredients used in our dishes
All wines and some cocktails may contain sulphites or other allergens*