



## STARTERS

**Red Lentils & sweet Potato Soup £9** (gf,vg)  
*Chopped Spinach, Lemon Oat Cream, Curry Oil*

**TISH Chicken Soup £12** (gf)  
*Slow Roasted Chicken Bone Broth  
Seasonal Vegetables*

**Beetroot & Superstraccia £12** (vg, gf)  
*British Heirloom Roasted Beetroots  
Pumpkin Seeds & Vegan Stracciatella*

**Homemade Focaccia £7** (vg)  
*Olive Oil & Balsamic Vinegar*

**Vegetable Salad £12/£19** (vg)  
*Cos Lettuce, Endive, Quinoa  
Roasted Beetroot & Carrots  
Walnut, Fried Kale, Sumac Pita Croutons  
Pickled Red Onion, Mustard Dressing*

**Add Chicken Thighs £12**

**Beef Carpaccio £17** (gf,n)  
*Truffle, Shallot & Walnuts*

**Arancini £15**  
*Mushroom & Rice Fritters (vg)  
Truffle Mayonnaise (v)*

**Foie Gras £32**  
*Goose Liver Terrine, Challah  
Toast Homemade Chutney*

## MAIN COURSES

**Beef Burger £29**  
*Beef Patty, Chimichurri Mayonnaise  
Lettuce, Tomato, Pickles & Chips*

**Turkey Schnitzel £29**  
*Breaded Turkey Fillet, Braised Red Cabbage  
Pickled Apple Sauce*

**Chargrilled Rib Eye £43** (gf)  
*300g Roasted Red Onion  
Triple Peppercorn Sauce or Chimichurri*

**Traditional English  
Roast Beef £42**  
*Roasted Aged Rib Eye  
Roasted Potatoes & Vegetable  
Yorkshire Pudding  
Red Wine Gravy*

**Fish & Chips £28**  
*Battered Haddock Fillet, Mushy Peas  
Tartare Sauce*

**Crispy Confit Lamb Croquette £34**  
*Slow Cooked Lamb Shoulder, Mushy Peas  
Winter Vegetables & Jus*

## 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)

**Braised Red  
Cabbage**  
(vg, gf)

**Roasted  
Carrot & Kale**  
(vg, gf)

## DESSERTS

**Chocolate Pot £15** (v, gf)  
*Warm Chocolate Pot,  
Chocolate Sorbet or Vanilla Ice Cream*

**Knickerbocker Glory £14** (v)  
*Chocolate Brownie, Vanilla Ice Cream,  
Salted Caramel Ice Cream  
Chocolate Sauce*

**Sticky Toffee Pudding £14** (v)  
*Classic Date Pudding  
Caramel Sauce & vanilla Ice Cream*

**Homemade Ice Cream** (v, gf)  
**Or Sorbet** (vg, gf)  
*£5 per scoop*

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

Tish Dairy Free Restaurant

A discretionary 10% service charge or 15% for parties of 8 or more will be applied 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 of the cocktails may contain sulphites or other allergens

