



STARTERS

Red Lentil & Sweet Potato Soup £10 (vg, gf)

Chopped Spinach, Lemon Oat Cream & Curry Oil

Beetroot & Superstraccia £12 (vg, gf)

*Roasted Heirloom Beetroots,
Pumpkin Seeds & Vegan Stracciatella*

Arancini £15

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

Foie Gras £32

*Goose Liver Terrine, Brioche Toast
Homemade Chutney*

Grilled Pita or Toasted Challah £3 (vg)

Homemade Focaccia £7 (vg)

Olive Oil & Balsamic Vinegar

TISH Selection £17 (vg)

*Roasted Sweet Spicy Potatoes Dip
Chick pea Hummus
Smoked Aubergine & Tahini
Baguette Crostini & Grilled Pita*

Tish Chicken soup £12 (vg, gf)

Roasted Chicken Broth & Seasonal Vegetable

Beef Tongue £17 (gf, n)

Caper & Chopped Eggs

Seasonal Vegetable Salad £13 (vg)

*Seasonal vegetable, Quinoa
Harissa Fried Chickpeas,
Sumac Pita Croutons, Pickled Red Onion*

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 £43

500g £68

Beef Burger £29

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

Extra Sauces £1.50

Chimichurri, Red Wine Gravy, Peppercorn

MAIN COURSES

Turkey Schnitzel £29

*Breaded Turkey Fillet, Braised Red Cabbage
Pickled Apple Sauce*

Roast Duck £44 (gf)

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

Grilled Chicken Paillard £29 (gf, n)

*Honey Roasted Walnuts
Winter Salad*

Crispy Breaded Lamb Shoulder £38 (gf)

*Slow Cooked Lamb Shoulder, Panko Crusted, Peas
Winter Vegetables & Jus*

Fish & Chips £28

*Battered Haddock Fillet, Mushy Peas
Tartare Sauce*

Roasted Sea Bass £28 (gf)

*Braised chick peas
Roasted Bone Jus*

Salmon Fillet £28 (gf)

*Miso & Honey Glazed
Sweet & Sour Augergine*

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)

Braised Red
Cabbage

(vg, gf)

French Beans
Lemon Oil

(vg, gf)

Roasted Carrots
& Kale

(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 10% 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