

STARTERS

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

Padron Peppers £8 (vg)

Foie Gras £36 Goose Liver Pate, Challah Toast Homemade Chutney

TISH Selection £17^(vg)

Roasted Sweet Spicy Potatoes Dip Chickpea Hummus Smoked Aubergine & Tahini Baguette Crostini & Toasted Pita

Toasted Pita or Challah £3.50^(v)

Tish Chicken Soup £13 (gf) Roasted Chicken Broth & Seasonal Vegetable

> Beef Tongue £17 (gf,n) Walnuts & Chopped Egg

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

BEEF CUTS -

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

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 £45 500g £70

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

Extra Sauces £1.50

MAIN COURSES -

Turkey Schnitzel £29 Breaded Turkey Fillet Cranberry Sauce

Grilled Chicken Paillard £29 (gf,n)

Honey Roasted Walnuts Winter Salad

Crispy Breaded Lamb Shoulder £38

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

Fish & Chips £30 Battered Haddock Fillet, Mushy Peas Tartare Sauce

Roasted Sea Bass £29 (gf)

Braised Chickpeas Roasted Fish Bone Jus

Mushroom Linguine £22 (vg) Truffle Soya Cream Garlic & Thyme



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

Tish Dairy Free Restaurant 196 Haverstock Hill, London NW3 2AG 020 7431 3828 | eat@tish.london | @tish_london 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 usded in our dishes Please note: Our chicken and fish dishes might contain bones

