



STARTERS

Red Lentil & Sweet Potato Soup 13 (vg, gf)

Chopped Spinach, Lemon Oat Cream & Curry Oil

Beetroot & Hummus 13 (vg, gf)

*Roasted Heirloom Beetroots
Pumpkin Seeds*

Arancini 15

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

Foie Gras 36

*Goose Liver Pate, Challah Toast
Homemade Chutney*

TISH Selection 26 (vg)

For Two

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

Padron Peppers 10 (vg)

Smoked Sea Salt Flakes

Homemade Focaccia 9 (vg)

Olive Oil & Balsamic Vinegar

Tish Chicken Soup 15 (gf)

Roasted Chicken Broth & Seasonal Vegetable

Tuna Tartare 18

*Avocado Puree
Ponzu Dressing*

Beef Tongue 17 (n, gf)

Walnuts & Chopped Egg

Homemade Beef Meatballs 18

Creamy Mustard Sauce

BEEF CUTS

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

Cote de boeuf 15 per 100g (gf)

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

Jacob's Ladder Maple Glazed 39

*Padron Peppers, Red Onion, Chilli Crumb &
Chimichurri*

Chargrilled Rib Eye (gf)

*Roasted Red Onion, Triple
Peppercorn Sauce or Chimichurri*

300g 45

500g 75

Beef Burger 29

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

Extra Homemade Sauces 1.50

MAIN COURSES

Roasted Duck Breast 44

*Slow Cooked Leg Fritter
Braised Red Cabbage*

Turkey Schnitzel 30

*Breaded Turkey Fillet
Cranberry Sauce*

Grilled Chicken Paillard 29 (gf, n)

*Honey Roasted Walnuts
Winter Salad*

Crispy Breaded Lamb Shoulder Croquette 38

Slow Cooked Lamb Shoulder, Panko Crumbs, Spiced Pulses

Fish & Chips 32

*Battered Haddock Fillet, Mushy Peas
Tartare Sauce*

Roasted Sea Bass 32 (gf)

*Braised Chickpeas, Chopped Spinach
Roasted Fish Bone Jus*

Salmon Fillet 29 (gf)

*Miso & Honey Glazed
Sweet & Sour Aubergine*

Mushroom Linguine 24 (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)

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 12.5% 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

Please note: Our chicken and fish dishes might contain bones

