



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 Carpaccio 17 (n, gf)

Walnuts, Confit Shallot, Truffle Oil

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 & Homemade Chips*

Steak Tartare 20/45

*Finely Chopped Beef & Crostini
Mixed Leaf Salad & Homemade Chips*

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 Cavolo Nero
Roasted Fish Bone Jus*

Salmon Fillet 29 (gf)

*Sweet & Sour Aubergine with
Miso & Honey*

Mushroom Linguine 24 (vg)

Truffle Soya Cream, Garlic & Thyme

SIDES

7 EACH

Truffle Oil
Homemade
Chips + 2
(vg, gf)

Homemade
Chips
Oregano Salt
(vg, gf)

Garlic Sautéed
Potatoes
(vg, gf)

Mixed Leaf
Salad
(vg, gf)

French Green
Beans
Lemon Oil
(vg, gf)

Braised Red
Cabbage
(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

