



STARTERS

Red Lentil & Sweet Potato Soup 13 (vg, gf)
Chopped Spinach, Chilli, Lemon Oat Cream & Curry Oil

Quinoa & Roasted Pears 12/18 (vg, n)
*Caramelised Pear, Quinoa, French Beans Salad
Roasted Walnuts, Mustard Dressing*

Beetroot & Hummus 13 (vg, gf)
Roasted Heirloom Beetroots, Pumpkin Seeds

Tuna Tartare 18
Chilled Cubed Tuna, Sriracha, Cucumber Ponzu

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

TISH Selection 26 (vg)

For The Table to Share

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

Padron Peppers 10 (vg)
Smoked Sea Salt Flakes

Homemade Focaccia 9 (vg)
*Olive Oil & Balsamic Vinegar
Sundried Tomato Spread*

Tish Chicken Soup 15 (gf)
Roasted Chicken Broth & Seasonal Vegetable

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

Beef Tartare 21
Classic Condiments & Truffle Crostini

Homemade Beef Meatballs 18
Spicy Shakshuka, Chilli Crumb, Chimichurri

Duck Terrine & Toast 17 (n)
*Pressed Terrine, Pistachio,
Caramelised Red Onion Chutney*

LARGE CUTS

Carefully selected Glatt Kosher British Bred Meat

Cote de boeuf 15 per 100g (gf)
From 1.1kg to 1.5kg, Roasted Garlic Triple Peppercorn Sauce or Chimichurri

Chargrilled Rib Eye 75 (gf)
500g, Roasted Red Onion, Triple Peppercorn Sauce or Chimichurri

Jacob's Ladder Maple Glazed 39
Padron Peppers, Red Onion, Chilli Crumb & Chimichurri

BURGERS

*Brioche Bun, Patty, Shredded Lettuce
Add Side + 5*

Beef 25
Burger Relish, Tomato & Pickles

Lamb 29
Harissa Relish, Grilled Aubergine

Turkey Schnitzel 25
Burger Relish, Coleslaw

MAIN COURSES

Roasted Duck Breast 44
Slow Cooked Leg Croquette, Braised Red Cabbage

Turkey Schnitzel 30
*Breaded Turkey Fillet, Braised Red Cabbage
Pickled Apple Sauce*

Grilled Chicken Paillard 30 (gf)
Honey Roasted Parsnips & King Oyster Mushrooms

Shepherd's Pie 38
Braised Lamb Shoulder Pie, Seasonal Vegetable Selection

Beef Tartare 35
*Hand Chopped Beef & Classic
Condiments & Salad*

Roasted Beef 49
*Yorkshire Pudding, Seasonal
Vegetables, New Potatoes
Red Wine Jus*

Chargrilled Rib Eye 48 (gf)
*300g, Roasted Red Onion, Triple
Peppercorn Sauce or Chimichurri*

Fish & Chips 32
Battered Haddock, Mushy Peas, Tartare Sauce

Roasted Sea Bass 32 (gf)
*Braised Chickpeas
Roasted Bone Jus*

Salmon Fillet 29 (gf)
Miso & Honey Glazed Sweet & Sour Aubergine

Garden Cottage Pie 28 (vg)
Vegan Cottage Pie, Seasonal Vegetable Selection

SIDES

7 each

Add Truffle Oil +2.5

**Homemade Fat
Chips**
(vg, gf)

**Mix Vegetable
Garlic Oil**
(vg, gf)

**Garlic & Parsley
New Potatoes**
(vg, gf)

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

**French Beans
Lemon Oil**
(vg, gf)

**Tomato,
Cucumber
& Shallot Salad**
(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 13.5% 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

