



## COCKTAILS 13.50

### Peach Smash

*Peach Puree, Rum, Soda*

### Pear Martini

*Vodka, Pear, Pressed Lemon*

### Lychee Martini

*Gin, Lychee, Pressed Lemon*

### Coconut Colada

*Coconut Liqueur, Vodka, Citrus Notes*

## CLASSICS 14.50

### Espresso Martini

*Coffee, Tia Maria, Vodka, Vanilla*

### Margarita

*Tequila, Cointreau, Lime, Salt*

### Fig Negroni

*Campari, Gin, Martini Rosso*

### Amaretto Sour

*Almond Liqueur, Egg White, Bourbon*

## MOCKTAILS 8.50

### Peach Lemonade

*Peach, Pressed Lemon, Soda*

### Pineapple Mojito

*Pineapple, Pressed Lime, Mint, Soda*

### Apple & Elderflower Sparkle

*Apple Juice, Elderflower, Soda, Pressed Lemon*

### TISH Shirley Temple

*Pomegranate Syrup, Lemonade*

## RED WINE

175 ML

Chateau Les Riganes, Bordeaux

9.5

Canaan, Cabernet Sauvignon

10.50

Chateau De Parsac, St Emilion

15

## ROSE WINE

175 ML

St Beatrice, Cotes De Provence

13

## WHITE WINE

175 ML

Chateau Les Riganes, White Bordeaux

9.5

Teal Lake, Chardonnay

12.50

Goose Bay, Sauvignon Blanc

16

## BEERS

330 ML

Heineken, Alcohol Free Lager/ Netherlands

5

Alhambra, Lager/ Spain

6.50

Meantime Lager/UK

6.50

Maccabee, Lager/ Israel

7.50

*Tish Dairy Free Restaurant*

*A discretionary 13.5% service charge or 15% for parties of 8 or more will be applied to your bill and fairly distributed among all staff*

*Please inform us of any allergies or if you require detailed information regarding the ingredients used in our dishes  
All wines and some of the cocktails may contain sulphites or other allergens*