



COCKTAILS 13.50

Peach Bellini

Peach Puree, Prosecco

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

SPARKLING WINE

125 ML

Decollio Prosecco

9

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 Provance

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*