



## STARTERS

**Pea & Mint Soup 13** (vg, gf)  
*Lemon Oat Cream*

**Quinoa & Spring Leaves Salad 12/18** (vg,n)  
*Quinoa, French Beans Salad  
Roasted Walnuts, Mustard Dressing*

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

**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*

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

**Padron Peppers 10** (vg)  
*Smoked Sea Salt Flakes*

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

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

**Beef Carpaccio 21**  
*Confit Shallots & Truffle Oil Crostini*

**Tuna Tartare 18**  
*Chilled Cubed Tuna, Sriracha, Cucumber Ponzu*

## 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*

## BURGERS

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

**Beef 25**  
*Burger Relish, Tomato & Pickles*

**Lamb 29**  
*Harissa Relish*

**Chicken Schnitzel 25**  
*Burger Relish*

## MAIN COURSES

**Chicken Schnitzel 30**  
*Breaded Chicken Fillet, Rocket Leaves*

**Grilled Chicken Paillard 30** (gf)  
*Quinoa & Mixed Leaves Salad*

**Shepherd's Pie 38**  
*Braised Lamb Shoulder Pie, Mixed Leaves Salad*

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

**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 Bream 32** (gf)  
*Braised Chickpeas  
Roasted Bone Jus*

**Salmon Fillet 29** (gf)  
*Caponata Sauce, Olive Tapenade*

## SIDES

*7 each*

*Add Truffle Oil +2.5*

**Homemade Fat  
Chips**  
(vg)

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

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

**Broccoli &  
Chilli Flakes**  
(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

