



STARTERS

Pea & Mint Soup 11 (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 24 (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 13 (gf)
Roasted Chicken Broth & Seasonal Vegetable

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

Beef Carpaccio 18
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

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 25
Harissa Relish

Chicken Schnitzel 25
Burger Relish

MAIN COURSES

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

Chicken Schnitzel 30
*Breaded Chicken Fillet, Rocket
Pickled Apple Sauce*

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*

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

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

**Tomato,
Cucumber
& Shallot Salad**
(vg, gf)

**Homemade
Chips**
(vg)

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

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

**Broccoli &
Chilli Flakes**
(vg, gf)

**Truffle Oil
Chips +2.5**
(vg)

**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 6 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

