



BRUNCH MENU

STARTERS

Homemade Focaccia, Extra Virgin Olive Oil & Balsamic Vinegar ^(Vg)	9
Mushroom Arancini & Truffle Mayo ^(V)	13
Aubergine and Hummus, Pumpkin Seeds, Cashew Chilli Oil ^(Vg, N, Gf)	11
Padron Pepper, Sea Salt Flakes ^(Vg)	10
Beef Carpaccio, Confit Shallots, Truffle Oil Crostini	18
Quinoa Salad, Caramelised Pears, Toasted Walnuts, Mustard Dressing ^(Vg, N)	12
Poached Egg Royal: Challah Roll, Smoked Salmon, Hollandaise Sauce	10/18

MAINS

Shakshuka, Two Eggs, Spicy Tomato & Pepper Casserole, Sourdough Bread ^(V)	22
Crushed Avocado, Two Poached Egg on Toast, Chilli Oil ^(V)	16
Full Breakfast: Two Eggs, Fried or Poached, Two Beef Sausages, Salt Beef, Tomato, Mushroom, Beans, Challah	26
Salt Beef, Hashbrown, Two Fried Eggs, Tomato	24
Fish and Chips, Battered Haddock, Mushy Peas, Tartare Sauce	29
Chicken Paillard, Mixed Leaves Salad	29
Sea Bass, Herb Crushed Potatoes, Sauce Vierge	29
Sunday Roast Beef, Potatoes, Roasted Mixed Vegetables, Red Wine Jus, Yorkshire Pudding	38

SIDES

Coleslaw Mustard Dressing / French Beans & Lemon Oil / Mixed Leaf Salad	each 7
Chips & Oregano Salt / Garlic Potatoes	each 7
Tomato, Cucumber & Shallot Salad/ Broccoli, Chilli Flakes	each 7

DESSERTS

Warm Chocolate Pot, Crumble, Berry Sorbet ^(GF)	15
Chocolate Nemesis, Caramel Ice Cream ^(GF)	12
Steeped Plum & Ginger Cake, Vanilla Ice Cream ^(V)	12
Peach Melba Eton Mess, Meringue, Raspberry Coulis, Vanilla Ice Cream ^(V,GF)	12
Passion Fruit Tart, Berry Compote ^(V)	12
Knickerbocker Glory, Chocolate Brownie, Vanilla & Caramel Ice Cream ^(V)	14
Ice Cream & Sorbet Selection	per scoop 5

Tish Dairy Free Restaurant

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

Vg-Vegan V-Vegetarian, GF- Gluten Free, N- Contains Nuts

