



COCKTAILS 13.50

Lycheetini

Lychee, Cointreau, Vodka

Strawberry Daquiri

Strawberry Puree, Rum

Passion Star Martini

Vodka, Passion Fruit Puree, Pressed Lemon

Coconut Colada

Coconut Liqueur, Vodka, Citrus Notes

CLASSICS 14.50

Espresso Martini

Coffee, Tia Maria, Vodka, Vanilla

Margarita

Tequila, Cointreau, Lime, Salt

Negroni

Campari, Gin, Martini Rosso

Amaretto Sour

Almond Liqueur, Egg White, Bourbon

MOCKTAILS 8.50

Rose Lemonade

Rose Syrup, Pressed Lemon, Soda

Strawberry Mojito

Strawberry Puree, Pressed Lime, Mint, Soda

Elderflower & Mint Sparkle

Mint, Elderflower, Soda, Pressed Lemon

TISH Cloudy Lemonade

Pressed Lemon, Soda

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

Chateau Les Riganes, Rose Bordeaux

9.5

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 6 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*