



STARTERS

Chicken Soup 12 ^(gf)
Autumn Vegetables

Quinoa & Roasted Pears 12/18 ^(vg,n)
*Caramelised Pear, Quinoa, French Beans Salad
Toasted Walnuts, Mustard Dressing*

Seared Tuna 18
*Asian Slaw
Ponzu Dressing*

Arancini 13
*Mushroom & Rice Fritters ^(vg),
Truffle Mayonnaise ^(v)*

Padron Peppers 10 ^(vg)
Sea Salt Flakes

Beef Meatballs 15
Spicy Shakshuka Sauce

TISH Selection 22 ^(vg,n)
*Muhamara, Chickpea Hummus
Smoked Aubergine & Tahini
Baguette Crostini & Toasted Mezonot Pita*

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

Beef Carpaccio 18
Confit Shallots & Truffle Oil Crostini

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

Lamb Rolls 15
*Slow Cooked Lamb Shoulder Rolls
Mint Sauce*

Crispy Duck Croquettes 14
*Duck & Potatoes
Sweet Chilli Sauce*

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

Bourbon, Maple & Cajun Cured Rib Eye 75
500g, Mojo Verde, Mixed Leaf Salad

Mix Grill, Salad & Chips 85
300g Rib Eye, Chicken Thighs, Lamb kofta, Grilled Tomatoes, Mojo Verde

BURGERS

Brioche Bun, Patty, Shredded Lettuce

Beef 24
Burger Relish, Tomato & Pickles

Lamb 25
Harissa Relish, Grilled Aubergine

Chicken Schnitzel 24
Burger Relish, Coleslaw

MAIN COURSES

Roasted Duck Breast 44 ^(gf)
Orange Sauce, Cumin & Maple Glazed Carrots & Peas

Chicken Schnitzel 30
*Breaded Chicken Fillet
Coleslaw with Mustard Dressing*

Chicken Skewers 30 ^(gf)
*Harissa Marinated Chicken Thighs
& Provencale Vegetable Skewers, Salad & Lime*

Pulled Lamb Confit 36 ^(gf)
*Slow Cooked Lamb Shoulder, Minced Lamb
Smoked Aubergine & Vegetable Tian*

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

Chargrilled Rib Eye 48 ^(gf)
*300g, Roasted Tomato
Triple Peppercorn Sauce*

**Chipotle & Coffee Glazed
Short Ribs 45**
*Padron Peppers, Red Onion, Chilli
Crumb & Chimichurri*

Fish & Chips 29
Battered Haddock, Mushy Peas, Tartare Sauce

Roasted Sea Bass 29 ^(gf)
*Herb Crushed Potatoes
Sauce Vierge*

Salmon Fillet 29 ^(gf)
*Courgette, Aubergine & Pepper Caponata
Herb & Caper Dressing*

Aubergine Schnitzel "Escalivada" 21 ^(vg)
*Breaded Aubergine Slices
Cooked Over Amber Provençal Vegetables*

SIDES

7 each

**Homemade
Chips**
^(vg)

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

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

**French Beans
Lemon Oil**
^(vg, gf)

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

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



vg- vegan v- vegetarian gf- gluten free n- contains nuts

Tish Dairy Free Restaurant
196 Haverstock Hill, London NW3 2AG 020 7431 3828 | eat@tish.london | @tish_london
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