



STARTERS

Roasted Chicken Soup 13

Mushroom Kugel & Autumn Vegetables Broth

Sweet Potato & Lentil Soup 12

Lemon Crème Fraiche

Smoked Salmon & Latkes 19

London Cure Smoked Salmon, Dill Oat Cream

Sesame Seared Tataki Tuna 19

Pickled Enoki Mushrooms, Avocado Purée, Ponzu Dressing

Arancini 13

Mushroom & Rice Fritters (vg), Truffle Mayonnaise (v)

Padron Peppers 10 (vg)

Sea Salt Flakes

TISH Selection 22 (vg,n)

Sweet Potato, Chickpea Hummus

Smoked Aubergine & Tahini

Baguette Crostini & Toasted Mezonot Pita

Homemade Focaccia 9 (vg)

With Sundried Tomatoes & Garlic Filling

Olive Oil & Balsamic Vinegar

Beef Meatballs 15

Spicy Shakshuka Sauce

Beef Carpaccio 19

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 15

Duck & Potatoes, Sweet Chilli Sauce

LARGE CUTS

Carefully Selected Glatt Kosher British Bred Meat

All served with a choice of two sides

Cote de boeuf 15 per 100g (gf)

From 1.1kg to 1.5kg, Triple Peppercorn Sauce

Bourbon, Maple & Cajun Cured Rib Eye 85

500g, Mojo Verde Sauce

Whole Lamb Shoulder (serves 4) 175

Slow Cooked Whole Shoulder, Chimichurri Sauce

Mixed Grill Selection 95

300g Rib Eye, Chicken Thighs, Lamb Kofta, Mojo Verde Sauce

MAIN COURSES

Slow Roasted Duck Breast 46 (gf)

Mash Potatoes, Roasted Beetroots & Parsnips

Chicken Skewers 32 (gf)

Soy, Miso & Honey Glazed Chicken Thighs

Mushroom & Red Onion Skewers

Salad, Toasted Sesame & Lime

Lamb Tagine 42 (gf)

Slow Cooked Lamb Shoulder, Spiced Minced Lamb Meatballs

Harissa Braised Chickpeas, Cumin Glazed Carrots

Chargrilled Rib Eye 48 (gf)

300g, Sauteed Mushrooms, Triple Peppercorn Sauce

Beef Burger & Chips 32

Burger Relish, Tomato & Pickles

Turkey Schnitzel 33

Breaded Turkey Fillet

Cranberry Sauce

Sweet Glazed Jacobs Ladder 45

Slow Cooked Short Ribs, Mash Potatoes

Sauteed Portobello Mushroom, Chimichurri

Sauce

Crispy Onions

Fish & Chips 29

Battered Haddock, Mushy Peas, Tartare Sauce

Salmon Fillet 31

Soy Glazed Salmon Fillet

Pak Choi, Pickled Kohlrabi

Mushrooms

Winter Citrus Roasted Sea Bass 29 (gf)

Orange, White Wine & Shallot Sauce & New Potatoes

Harissa Glazed Aubergine 21 (vg)

Braised Chickpeas

SIDES

7 each

Homemade
Chips

(vg,gf)

Broccoli &
Chilli Oil

(vg, gf)

Garlic & Parsley
New Potatoes

(vg,gf)

Potato Latkes &
Dill Oat Cream

(vg)

French Beans
Lemon Oil

(vg, gf)

Mixed Leaves
Salad

(vg, gf)

Braised Red
Cabbage

(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