



STARTERS

Roasted Chicken Soup 13

Mushroom Kugel & Winter Vegetables Broth

Sweet Potato & Lentil Soup 12^(gf)

Lemon Crème Fraiche

Smoked Salmon & Potato Fritters 19

London Cure Smoked Salmon, Dill Oat Cream

Seared Tuna 19

Avocado Purée, Ponzu Dressing, Crostini

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 Mezoonot Pita*

Homemade Focaccia 9 ^(vg)

*With Sundried Tomatoes & Garlic Filling
Olive Oil & Balsamic Vinegar*

Beef Meatballs 15

Spicy Shakshuka Sauce

Beef Bresaola 19⁽ⁿ⁾

Pickled Vegetables & Truffle Dressing

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

Traditional Sunday Roast Beef, Yorkshire Pudding, Roasted Potatoes & Vegetables, Red Wine Gravy 42

Available on Sundays

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, Sautéed 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
Sautéed Portobello Mushroom, Chimichurri
Sauce
Crispy Onions*

Fish & Chips 29

Battered Haddock, Mushy Peas, Tartare Sauce

Cod Fillet 31

*Soy Glazed Cod 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 Fritters &
Dill Oat Cream

^(v)

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

