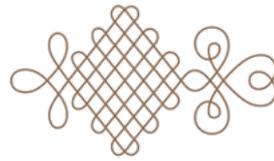




TISH



COCKTAILS 13.50

CLASSICS 14.50

NON-ALCOHOLIC 9.50

Gingerbread Spiced Martini

Vodka, Gingerbread, Tia Maria

Pomegranate Martini

*Pomegranate Puree
Lemon, Vodka*

Red Velvet

Berry Puree, Tequila, Martini Rosso, Pressed Lemon

Maple Old Fashioned

Whisky, Maple Syrup

Fig Negroni

Gin, Vermouth, Fig Liqueur

Hazelnut Espresso Martini

Vodka, Espresso, Hazelnut

Gingerbread Cloud

Espresso, Gingerbread, Oat Milk

Pomegranate Spritz

*Pomegranate Puree
Soda, Lemon*

Apple & Elderflower Sparkle

Elderflower Cordial, Apple Juice, Lemonade

RED WINE

175 ML

La Maison Bleue, Cabernet Sauvignon

9.5

Canaan, Shiraz

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

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*