



NIBBLES

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

TISH Selection 22 ^(vg,n)
Sweet Potato & Pumpkin Seeds, Hummus
Smoked Aubergine & Tahini
Baguette Crostini & Toasted Mezonot Pita

Homemade Focaccia 9 ^(vg)
Sundried Tomatoes & Garlic Filling
Olive Oil & Balsamic Vinegar

STARTERS

Roasted Chicken Soup 14
Pearl Barley & Winter Vegetables Broth

Beef Carpaccio 19 ⁽ⁿ⁾
Confit Shallots, Roasted Walnuts, Truffle Oil Crostini

Sweet Potato & Lentil Soup 13 ^(gf)
Lemon Crème Fraiche

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

Seared Tuna 19
Avocado Purée, Ponzu Dressing, Crostini

Crispy Duck Spring Rolls 19
Shredded Duck & Vegetables, Sweet Hoisin Sauce

Roasted Beetroot & Hummus 13 ^(gf,vg)

Quinoa Superfood Salad 14 ^(gf,vg)

LARGE CUTS

Cote de boeuf 15 per 100g ^(gf)
From 1.1kg to 1.5kg, Triple Peppercorn Sauce

Carefully Selected Glatt Kosher British Bred Meat
Served with a choice of two sides

Crusted Lamb Rack 16 per 100g ⁽ⁿ⁾
3 or 6 Chops, Pistachio Crust

Bourbon, Maple & Cajun Cured Rib Eye 95
500g, Mojo Verde Sauce

Mixed Grill Selection 99
300g Rib Eye, Chicken Breast, Lamb Kofta, Mojo Verde Sauce

GRILL

250g Hanger Steak 37 ^(gf)
Chimichurri Sauce

300g Rib Eye Steak 52 ^(gf)
Chargrilled Broccoli, Peppercorns Sauce

250g Chuck Steak 33
Chimichurri Sauce

300g Flat Iron Steak 44
Mojo Verde Sauce

MAIN COURSES

Beef Burger & Chips 32
Burger Relish, Tomato & Pickles

Chicken Milanese 33
Chicken Schnitzel, Sundried Tomato Tapenade

Slow Roasted Duck Breast 46 ^(gf)
Roasted Carrots & Spring Greens

Sweet Glazed Jacobs Ladder 45
Short Ribs, Broccoli, Portobello Mushroom, Chimichurri Sauce

Chicken Skewers 33 ^(gf)
Soy, Miso & Honey Glazed Chicken Thighs
Mushroom & Red Onion Skewers
Salad, Toasted Sesame & Lime

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

Lamb Tagine 42 ^(gf)
Slow Cooked Lamb Shoulder
Harissa Braised Chickpeas

Fish of the Day 29 ^(gf)
Peas & Courgette

Mushroom Pappardelle 25 ^(vg)
Truffle Cream

Traditional Sunday Roast Beef, Yorkshire Pudding, Roasted Potatoes & Vegetables, Red Wine Gravy 45

SIDES

8 each

Homemade Chips
^(vg,gf)

Broccoli & Chilli Oil
^(vg, gf)

Garlic & Parsley New Potatoes
^(vg,gf)

Sweet Potato Chips
^(vg,gf)

Mixed Leaves Salad
^(vg, gf)

Tomato Cucumber Salad
^(vg)



vg- vegan v- vegetarian gf- gluten free n- contains nuts
Tish Dairy Free Restaurant

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