



## NIBBLES

**Arancini 13** <sup>(vg)</sup>  
Mushroom & Rice Fritters  
Truffle Mayonnaise

**TISH Selection 22** <sup>(vg,n)</sup>  
Sweet Potato & Pumpkin Seeds, Hummus  
Smoked Aubergine & Tahini  
Baguette Crostini & Toasted Mezonot Pita

**Homemade Focaccia 9** <sup>(vg)</sup>  
Sundried Tomatoes & Garlic Filling  
Olive Oil & Balsamic Vinegar

## STARTERS

**Roasted Chicken Soup 14**  
Pearl Barley & Winter Vegetables Broth

**Beef Carpaccio 19** <sup>(n)</sup>  
Confit Shallots, Roasted Walnuts, Truffle Oil Crostini

**Sweet Potato & Lentil Soup 13** <sup>(gf)</sup>  
Lemon Crème Fraiche

**Spiced Harissa Lamb 16**  
Creamy Hummus, Chargrilled Pita

**Roasted Beetroot & Hummus 13** <sup>(gf,vg)</sup>  
Vegan Feta Cheese

**Salmon Gravlax 19**  
Dill Oat Cream, Crostini

**Quinoa Superfood Salad 14** <sup>(gf,vg)</sup>  
Sliced Avocado, Pomegranate Seeds

**Chicken Liver Parfait 15**  
Apple Chutney, Crostini

**Cote de boeuf 15 per 100g** <sup>(gf)</sup>  
From 1.1kg to 1.5kg, Triple Peppercorn Sauce

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

**Crusted Lamb Rack 16 per 100g** <sup>(n)</sup>  
3 or 6 Chops, Pistachio Crust

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

**Mixed Grill Selection 120**  
300g Rib Eye, Chicken Breast, 3 Lamb Chops, Mojo Verde Sauce

## GRILL

**250g Hanger Steak 37** <sup>(gf)</sup>  
Chimichurri Sauce

**300g Rib Eye Steak 52** <sup>(gf)</sup>  
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** <sup>(gf)</sup>  
Roasted Carrots & Spring Greens

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

**Chicken Skewers 33** <sup>(gf)</sup>  
Soy, Miso & Honey Glazed Chicken Thighs  
Courgette & Red Onion Skewers  
Salad, Toasted Sesame & Lime

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

**Lamb Tagine 42** <sup>(gf)</sup>  
Slow Cooked Lamb Shoulder  
Harissa Braised Chickpeas

**Fish of the Day 29** <sup>(gf)</sup>  
Peas & Courgette

**Mushroom Pappardelle 25** <sup>(vg)</sup>  
Truffle Cream

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

## SIDES

8 each

**Homemade Chips**  
<sup>(vg,gf)</sup>

**Broccoli & Chilli Oil**  
<sup>(vg, gf)</sup>

**Garlic & Parsley New Potatoes**  
<sup>(vg,gf)</sup>

**Sweet Potato Chips**  
<sup>(vg,gf)</sup>

**Mixed Leaves Salad**  
<sup>(vg, gf)</sup>

**Tomato Cucumber Salad**  
<sup>(vg)</sup>



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