



NIBBLES

Arancini 13 ^(v)

Mushroom & Rice Fritters
Truffle Mayonnaise

Hummus & Toasted Pita 9 ^(vg)

Homemade Focaccia 9 ^(vg)

Sundried Tomatoes & Garlic Filling
Olive Oil & Balsamic Vinegar

STARTERS

Chef's Seasonal Soup 12

Freshly Made Daily- Ask your server

Foie Gras 38

Silky Goose Liver Pate, Toasted Challah

Quinoa Superfood Salad 15/24 ^(vg, gf)

Avocado, Pomegranate, Fresh Herbs, Lemon Dressing

Beef Carpaccio 19 ⁽ⁿ⁾

Paper Thin Beef, Confit Shallots, Toasted Walnuts, Truffle Oil Crostini

Chicken Liver Parfait 14

Homemade Chutney, Toasted Challah

Spiced Harissa Lamb 19

Creamy Hummus, Chargrilled Pita

SHARING

Bourbon, Maple & Cajun Rib Eye 95

500g, 48-hour cure, Mojo Verde Sauce- Choose two sides

Mixed Grill Selection 120 ^(gf)

300g Rib Eye, Chicken Breast, Herbed Koftas-Choose two sides

GRILL

250g Hanger Steak 39 ^(gf)

Chimichurri Sauce

300g Rib Eye Steak 52 ^(gf)

Chargrilled Broccoli, Red Wine Gravy

Lamb Chops 16 per 100g

Pomegranate Couscous

MAIN COURSES

TISH Beef Burger & Chips 32

Smoked Ketchup, Caramelised Onions, Pickles

Chicken Schnitzel 33

Golden Crispy Chicken Schnitzel, Asian Slaw

Grilled Chicken Breast 33

Pomegranate Couscous

12 Hour Maple Glazed Short Ribs 44 ^(gf)

Broccoli, Courgette, Chimichurri Sauce

Grilled Lamb Koftas 37

Herb-Spiced Koftas, Pomegranate Couscous

Fish & Chips 31

Battered Haddock, Mushy Peas, Tartare Sauce

SIDES

8 each

Sweet Potato/Chips

(vg, gf)

Broccoli & Chilli Oil

(vg, gf)

Garlic & Dill New Potatoes

(vg, gf)

Pomegranate Couscous

(vg)

Tomato Cucumber Salad

(vg, gf)



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