



COCKTAILS 12

Love Potion

Gordon's gin, grapefruit juice, lime, roses

Caramel Manhattan

Makers Mark, Martini rosso, caramel, pineapple juice

Cognac Sazerac

Louis Royer, Arak, house bitters, cinnamon

Thyme Collins

Thyme infused Bombay gin, lemon, sugar, soda

Pear Martini

Choice of gin or vodka, pear, lemon

MOCKTAILS 7

Applelicious

Green apple, kiwi syrup, lemon, elderflower

Chocolate & Strawberry Colada

Chocolate, coconut, strawberry, marshmallow

Morello Cherry Bellini

Morello cherry, sparkling apple juice

Guava & Bergamot Lemonade

Guava, bergamot, grapefruit, lemonade, mint

Tish Shirley Temple

Lemonade, grenadine, Maraschino cherry

SNACKS

Homemade focaccia, extra virgin olive oil & balsamic vinegar (Vg)	5
Tish selection (red lentil hummus, harissa & white bean, smoked aubergine) & grilled pita (Vg)	14
Olives/Nuts (Vg)	each 4

STARTERS

Cauliflower soup & garlic croutons (Vg)	9
Mushroom arancini, truffle mayonnaise (V)	9
Smoked salmon, dill crème fraîche & toasted challah	12
Salmon tartare, passion fruit & ponzu dressing	14
Spring super salad (Vg)	9.5
<i>Add to your salad - grilled tuna £11, grilled chicken £8, or half avocado £2.5</i>	
Chicken soup, boudin blanc, seasonal vegetables	10
Brisket pastrami, toasted challah, pickled enoki, wholegrain mustard & bechamel	10
Beef carpaccio, celeriac puree, wasabi mayo, pickled radishes & crostini	12
Goose foie gras, pickled shallots, toasted challah	23

MAINS

Homemade tortellini, sweet potato, pecan nuts & bechamel sauce (V)	17
Salad niçoise with fresh seared tuna	20
Fish & chips, mushy peas & tartare sauce	24
Teriyaki cod, coconut sushi rice & bok choy	25
Whole lemon sole, parsley, lemon & chives jus	31
Chicken schnitzel, rocket salad & lemon	25
Beef burger, pulled beef, smoked cheese, spicy chipotle sauce & chips	25
Lamb cutlets, shoulder ballotine, Moroccan couscous, minted jus gras	32
300g dry aged beef rib eye, herb crusted Portobello mushrooms & green peppercorn sauce	34
Lemon and herb roasted spatchcock chicken, garden salad, chips	for two 50

Tish Dairy Free Restaurant
A discretionary 13.5% service charge will be added to your bill
All gratuities are managed independently
Please inform your server if you have any allergies or dietary needs
Vg-Vegan V-vegetarian, prices include VAT





SIDES

Creamy mash	5	Green beans	5
Chips	5	Mac & cheese	5
Truffle chips	7	Garden salad	5

DESSERTS

Crème brûlée	9
Challah brioche pudding, custard, whiskey ice cream	9
Lemon meringue tart	9
Apple crumble tart, vanilla ice cream	9
Chocolate fondant, hazelnut praline & ice cream	11
Cherry mousse profiterole, hot tonka bean & chocolate sauce, roasted cacao sorbet	12
Sorbets & ice creams	two scoops 7
Café petit fours, freshly made mini cakes, coffee, or tea	9
Café Gourmand, selection of cakes, coffee, or tea	12

AFTER DINNER DRINKS

Espresso Martini	12
Tish Irish coffee	10
Hot toddy	10

HOT DRINKS

Single espresso	3
Single macchiato	3.5
Double espresso, americano	3.75
Latte, cappuccino, flat white, mocha, double macchiato	4
Hot chocolate with whipped cream	5.5
Fresh infusion, selection of ginger, lemon, or fresh mint	4
Selection of teas: Earl Grey, camomile, English breakfast, green, decaf English breakfast	4

DIGESTIVES & LIQUEURS

Frangelico	5	Makers Mark Whiskey	8.5
Tia Maria	5	Balvenie 12y double wood Whiskey	14.5
Disaronno Amaretto	6	Talisker 10y Whiskey	14
Cointreau	7	Macallan 12y Whiskey	17
Appleton Estate VX 21 rum	25	Louis Royer VS 3 Star Cognac	20
		Louis Royer VSOP Cognac	25

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