



BREAKFAST

Served until 11.30am

Challah French toast £6.50
pear compote, maple syrup or fresh fruits
Chia seed pot £6.50
Alphonso mango & toasted coconut
Pomegranate and citrus fruit salad £5.50
mint, Acacia honey

Tish Breakfast £9.50
Ox tongue & 24hr onion hash, chestnut mushrooms, roasted plum tomato, choice of eggs and toast

London-cure smoked salmon £7.50
tomato, cucumber, red onion, capers, seeded rye bread
Banana buckwheat porridge £5
Crêpes £7.50
fruit compote, fresh fruit, pouring chocolate sauce
Omelette £7
selection of fillings

Tish cakes & bakery
Please ask your waiter about today's freshly made cakes and bakery treats. Available all day - prices vary

Boiled free range eggs £6.50
toasted soldiers
Shakshuka £8.50
toasted sourdough
Fried / poached / scrambled eggs £7
on toasted bagel

Bakery Breakfast £8.50
selection of dairy-free viennoiserie, sourdough toast, preserves, choice of coffee, tea or hot chocolate

ALL DAY

Served from 12pm until close

Mini challahs and bagels, *sea salt, truffled honey* £4 | Beef sliders, *club sauce* £6 | Ox tongue, *roasted Heritage beets, horseradish foam* £6.25

Lentil & potato Bourekas, *roast onion, green sauce* £5 | Tish meatballs, *romesco sauce* £5.75 | Smoked aubergine dip, *chilli cornbread* £4.50

STARTERS

Tish Hungarian bean soup £7
Chicken soup, *kneidlach* £7
Seared Cornish mackerel £7
new potato, pickled red onion & parsley salad, caper berries
Tuna tartare, *kohlrabi, avocado, coriander, plantain crisps* £8.50
Butternut squash, *pearl barley risotto, roasted sunflower seeds, crispy sage* £6
Crispy egg, *courgette spears* £6.50

SALADS

Summer vegetable, *pickled chilli, omega seeds, yuzu dressing* £6.50 / £13
Toasted quinoa £7 / £14
roasted sweetcorn, kale, peas, radish, goji berries, tahini vinaigrette
Peppered tuna, *baby spinach, fennel & blood orange salsa* £17.50
Roasted chicken chopped salad £14.50
thyme roasted squash, golden raisins, cos lettuce and endive
Minute steak £18.50
gem lettuce, radicchio lettuce, rocket, pickled mushrooms, truffle dressing

LARGE PLATES

Dry-aged rib eye steak £29
truffle chips, grilled field mushroom, plum tomato
Crispy duck leg £19
red cabbage, cranberry jus
Pan roasted mushroom strudel £14.50
mushroom jus, glazed baby carrots

Smoked haddock £17.50
poached egg, gremolata new potatoes, grain mustard sauce
Tish chicken schnitzel £16
roasted fingerling potatoes, peppers & caper berries
Seared salmon fillet £19.50
green kale salsa, pickled fennel, crispy pearl barley and pomegranate

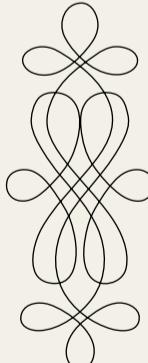
Braised salt beef brisket £21
summer vegetables
Seared sea bass £21
marsh samphire, seashore vegetables
Slow roast shoulder of lamb £24
Highland Burgundy potatoes, kale

SANDWICHES

Served until 5.30pm

CHALLAH-BAGEL-GRANARY-RYE

Smoked salmon £6.50
bashed avocado, spring onion
Smoked mackerel rillette £5.50
cornichons and pickled shallots
Egg, *mustard mayo & rocket* £5
Grilled aubergine and peppers, *cumin tahini* £4.50
Minute steak, *24hr onions* £8.50



SIDES

Truffle chips £5.50
New potatoes £3.75
Chantenay carrots and peas £4
Green beans, *shallot compote* £4
Heritage tomato, *balsamic, basil* £5
Green garden salad £4
Red cabbage, beetroot & raisin slaw £4

DESSERTS

Bramley apple strudel £6.50
apple sorbet
Tish Lokshen pudding £7
caramelised pears
Crêpes £7.50
fruit compote, fresh fruit, pouring chocolate sauce

Tish cakes & bakery
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Rhubarb & rosemary panna cotta £7

Chocolate & passion fruit fondant £7.50
bitter chocolate sorbet
Fresh fruit salad £5.50
Acacia honey
Ice cream and sorbet selection £2.25
per scoop



SPARKLING

	Btl.
Cava Metodo Tradicional*	£38
Decollo DOC Brut Prosecco	£39
Drappier Carte D'or*	£72

ROSÉ

	175ml	Btl.
Vina Encina Rosé	£5.95	£25
Rose du Castel, Israel*		£33
La Perle, Comte Tolossan		£36

WHITE

	175ml	Btl.
Encina Bianco, 2017, Spain	£6.25	£25
Chardonnay Vin de Pays, France	£6.75	£27
Invita, Macabeo, Spain*		£30
Château Pouyanne, Sauvignon, France	£8.25	£32
Chardonnay Teal Lake, Chile	£8.75	£34
Primo V Pinot Grigio, 2017	£9.25	£36
Riesling Koenig, 2015		£39
Cantina Giuliano, Vermentino, Italy*		£42
Dalton Estate, Sauvignon blanc, Israel		£43
Kerem Kishor White, 2015, Israel*		£45
Goose Bay, Sauvignon blanc, New Zealand		£47
Chablis Bouchard, Burgundy		£51
Gruner Veltliner Eizenshat, Austria*		£53
Covenant Red C, Sauvignon blanc, California*		£60

RED

	175ml	Btl.
Vina Encino, Tempranillo, 2017, Spain	£6.25	£25
Château Le Petit Chaban, Bordeaux, 2016	£7.25	£28
Côtes du Rhône, Domaine Lafond, 2016*		£32
Segal Fusion Bordeaux Blend	£9.00	£35
Canaan Cabernet Sauvignon, 2017	£9.25	£36
Chinon Les Rosiers, Loire*		£37
Teal Lake Cabernet Merlot, 2014	£10.00	£39
Herenza Rioja, Crianza, 2012*		£41
Château La Tonnelle, Haut Medoc, 2016*		£44
Cantina Giuliano*		£45
Kishor GSM, 2015, Israel*		£47
Goose Bay, Pinot noir, New Zealand		£53
Jezreel Carignan, 2014, Israel*		£58
Château Tour Seran, Medoc		£59
Tzora Wineyard Shoresh, 2016*		£60
Les Roches de Yon Figeac, St. Emilion, 2015*		£70
Clos Mesorah, 2014*		£72

BOTTLED BEERS

Corona	£4.85
Estrella Galicia	£5.00
Estrella Galicia 1906	£5.25
Camden Pale, Pils or Wit	£5.50
Kopparberg Naked Apple Cider	£4.50

COCKTAILS

Clementine Mojito £9.50
rum, clementine, citrus, basil, soda

Gimlet Tish £9
gin, lime juice, strawberry & lavender cordial

Coriander & Chilli Margarita £12
tequila silver, agave, coriander, chilli

Rhubarb Sour £11
vodka, rhubarb purée, Disaronno, honey water, egg white

French Martini £10
vodka, cassis, pineapple shrub

The President £13
dark rum, overproof rum, falernum, Angostura bitters

Tish Spritz £11

vodka, slivovitz, hibiscus tea, pomegranate, sparkling wine

Belsize Spritz £8.50

gin, Aperol, cassia, jasmine, grapefruit soda

MOCKTAILS

Blueberry Mojito £5.50
blueberry, apple, lime, mint, soda

Mango Mule £5.50

mango, cucumber, honey, lime, ginger beer

Virgin Paloma £5.50

lime, grapefruit juice, agave, soda

Berrygood £5.50

blueberry, honey, lemon, ginger ale

SMOOTHIES

Green banana, spinach, almond milk, cocoa nibs	£5.50
Tropical Colada banana, strawberry, lime, orange, pineapple	£5.50
Beetroot Kiss beetroot, strawberry, lime, ginger	£5.50
Red berries, coconut syrup, hazelnut milk, granola	£5.50

FRESH JUICES

Amber orange, carrot, ginger, lemon	£5
Citrus Tonic pomegranate, grapefruit, clementine, orange, lime	£5
Detox Green kale, spinach, apple, celery, cucumber, lemon	£5
Passion Tropics kiwi, kumquat, mango, pineapple, passion fruit	£5
Exotic apple, avocado, cucumber, lemon, moringa powder	£5
Spirulina Lemonade lemon, coconut water, agave, spirulina powder	£5

SOFTS

Fresh squeezed juices	£4.50
orange, apple, carrot, grapefruit, pineapple, cranberry or tomato	
Coca-Cola, Diet Coke, lemonade, ginger ale or ginger beer	£3.50
Soda water, tonic water, light tonic water	£3.50
Hildon Still / Hildon Sparkling water 750ml	£4

HOT DRINKS

Espresso	£2.80	Caffè latte	£3.45
Double espresso	£3.00	Cappuccino	£3.65
Americano	£3.00	Caffè mocha	£3.65
Macchiato	£3.10	Hot chocolate	£3.80
English Breakfast, Earl Grey, jasmine, green, camomile	£3.20		

All wines are Mevushal except those marked *. Wines by the glass are also available in 125ml.

Spirits are served 50ml as standard, 25ml available upon request.

Some drinks may contain pasteurised egg white.