

TISH

FRIDAY NIGHT

Three courses £45

FOR THE TABLE

Kiddush & Challah

STARTERS

London Cured Smoked Salmon

Tomato, cucumber, red onion, capers

Chicken Soup

Kneidlach

Seasonal Vegetable Soup

Baked Heritage Beetroot

Golden & red heritage, whipped soya cheese
pumpkin seeds

Foie Gras

Home-made goose liver parfait
apple chutney, melba toast
(£10 Supplement)

Smoked Duck

Charred clementine, mixed leaves
walnut dressing

MAINS

Baked Salmon

Savoy cabbage, crushed new potatoes
rocket salsa, caramelised shallots

Lamb Fillet

Slow cooked Provençal, pomme fondant
(£5 Supplement)

Chicken Supreme

Sautéed mushroom & white wine sauce
new potatoes

Truffle Polenta

Sautéed mushrooms, roasted parsnips
pine kernels & crispy kale

Duck Leg

Braised lentils, red wine jus
mashed potato

Chef's selection of seasonal vegetables for the table

DESSERT

Exotic Fruit Salad

Pomegranate & orange water

Chocolate Brownie

Raspberry sorbet

Ice Cream & Sorbet Selection

Two scoops

Cassis Semifreddo

Yogurt espuma, honeycomb granola
sweet spiced mulled berries jus

Treacle Tart

Caramelised pecan ice cream
sour winter fruits

Our drinks menu is available upon request

Prices include 20% VAT and 12.5% service charge - shared wholly between the Tish team.
Some items may contain allergens, or traces of, please speak to your waiter for further information.

