AFTERNOON TEA

Served 3pm—6pm

DELUXE TEA
per person £19.95

A glass of Botter Raboso Rosato Sparkling Rosé
Sandwiches –
smoked salmon & cream cheese – egg & cress
Homemade fruit scone with jam & clotted cream, glazed lemon tartlet,
chocolate brownie, Tigerlily iced cupcake, macarons from Madeleine of Stockbridge
With a choice of Eteaket tea:
English Breakfast, Royal Earl Grey, White Peony or Perfect Peppermint

TIGERLILY TEA
per person £15.95

Sandwiches –
smoked salmon & cream cheese – egg & cress
Homemade fruit scone with jam & clotted cream, glazed lemon tartlet,
chocolate brownie, Tigerlily iced cupcake, macarons from Madeleine of Stockbridge
With a choice of Eteaket tea:
English Breakfast, Royal Earl Grey, White Peony or Perfect Peppermint

CREAM TEA
per person £8.95

Cucumber finger sandwiches
Homemade fruit scone with jam & clotted cream
With a choice of Eteaket tea:
English Breakfast, Royal Earl Grey, White Peony or Perfect Peppermint

ETEAKET SPECIALITY TEAS

Eteaket is an independent Edinburgh tea company that travel all over the world in search of the finest teas: awarded Best Tea in the UK at the Beverage Standards Awards 2012

Rose Flower Blossom £2.95
Premium green tea & delicate rose petals are crafted together by skilled artisans. Flowers blossom when steeped in hot water.

Blooming Marvellous £2.95
Sencha green tea is perfectly coupled with bright mallow & sunflower petals, exquisite rosebuds, vanilla & fresh tangy fruit.

Strawberries & Cream £2.95
Pieces of strawberry, apple & pineapple mingle with hibiscus, elderberries & rose hip peel to create this exquisite fruit infusion.

Big Red Rooibos £2.95
This award winning pure premium grade Rooibos has a soft, but at the same time tart, flavour with top notes of oranges and dried hay. This caffeine free brew offers a great combination of health & flavour.

HOT DRINKS

Illy coffee	
Flat white	£2.60
Espresso	£2.40
Double espresso	£2.60
Cappuccino	£2.70
Macchiato	£2.55
Long black	£2.60
Caffè latte	£2.70
Hot chocolate	£2.70
Hot chocolate with marshmallows	£2.80
Eteaket Teas English Breakfast Royal Earl Grey White Peony Perfect Peppermint	£2.60

TIGERLILY

Please inform your waiter of any food allergies or dietary requirements.
We apply a discretionary 12.5% service charge on tables of 5 or more.
VAT at the standard rate is included. All major credit cards accepted.

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Day Menu served 12pm—6pm.

STARTERS

Tigerlily fresh soup	£4.50
Tom yum soup with pork & prawn dumplings	£5.50
Crispy duck & vermicelli spring rolls with plum & pineapple dipping sauce	£6.25
Marinated wild mushroom bruschetta on warm homemade Tuscan bread	£5.25
Cherrywood house smoked chicken & avocado with golden beetroot dressing	£5.95
Warm spiced aubergine, pine nuts, chickpeas & crisp flat bread	£5.95
Hot smoked salmon & chive croquettes with tomato & shallot relish	£6.25
Salt & pepper squid with Vietnamese salad, chilli & lime dressing	£6.45
Duck liver pâté with apple jelly & toasted brioche	£6.25
Pearl barley risotto, spicy prawns & basil butter	£6.25

CRUSTACEA

West Coast Cumbrae oysters, shallot vinaigrette	½ dozen £10.00 / dozen £20.00
Isle of Skye langoustines, garlic herb butter & dressed rocket	Four £12.00 / Eight £24.00
Scottish lobster, hand cut chips, salad – simply grilled	Half £22.00 / Whole £40.00
Cold seafood platter – ½ lobster, crab claws, oysters, langoustines & gambas	£38.00
Shetland mussels – Thai with coriander, chilli, ginger & lime	£5.95 / £10.95
Marinière with white wine & garlic	£5.95 / £10.95

SHARING PLATTERS

Spanish Charcuterie & Cheese Board £16.95
Tetilla, Villarejo Manchego & Garrotxa cheeses with jamón serrano, picante chorizo & lomo Spanish meats with homemade bread, piquillo pepper chutney

Seafood plate £18.95
Gambas, salmon & beetroot gravadlax, home smoked tuna & crème fraîche pot, mackerel ceviche & moules marinières, served with watercress & lemon mayo

SALADS & SANDWICHES

Thai beef & green bean salad, hot & sour dressing	£9.95
Caesar salad made with baby gem lettuce & granary croûtons	
– chargrilled chicken	£9.95
– pan fried king prawns	£9.95
Roasted butternut squash & feta salad with baby spinach & toasted pine nut dressing	£9.50
Charred chicken, avocado & bacon on homemade focaccia	£9.95
Hand cut Scottish rib eye steak sandwich on homemade Tuscan bread with béarnaise sauce	£10.95
Vegetarian club with smoked Applewood cheddar, plum tomatoes, red onion marmalade & rocket	£9.95

BURGERS

8oz Orkney beef burger with smoked mayonnaise, mature cheddar & beer battered onion rings	£11.75
Chilli & lemongrass chicken burger with coriander mayonnaise	£11.75

Served with hand cut chips

MAINS

Tigerlily main of the day	
Crispy duck leg, sweet & sour roasted peppers & creamy mash	£13.95
Four cheese ravioli, roasted cherry tomatoes & basil with shaved Parmesan	£11.45
28 day dry aged Scottish rib eye, hand cut chips & béarnaise sauce	£19.95
Tigerlily fish & hand cut chips – beer battered market fish, homemade tartare sauce & pea purée	£14.95
Jerked cod baked on cedar wood with slow roasted spiced aubergine & steamed rice	£19.95
Pan fried sea bass with fennel, herb mash & lemon butter sauce	£14.95
Gnocchi, tender stem broccoli, coriander & chilli pesto with cherry tomatoes	£11.45
Two way pork belly with black pudding croquette, creamy mash & apple sauce	£13.95
Marinated free range chicken breast, creamed Savoy cabbage & crisp pancetta	£14.95

SIDES

Wok fried bok choi with garlic & chilli	£3.95
Creamed Savoy cabbage with pancetta	£3.95
Chilli green beans	£3.95
Mixed salad	£3.95
Rocket, Parmesan & white balsamic dressing	£3.95
Vine tomato & onion salad with Chardonnay vinaigrette	£3.75
Shoestring fries with basil mayo	£3.95
Mash – truffle, fine herb or mustard	£3.95

DESSERTS

Warm chocolate fondant & vanilla bean ice cream	£6.25
Rice pudding with mulled dark cherries	£5.95
Tarte tatin & crème anglaise	£5.95
Baked white chocolate cheesecake with pecan toffee sauce	£6.25
Clark's Scottish cheeses – with spiced pear chutney, oatcakes & organic honeycomb	£8.45

Homemade Ice cream	Homemade Sorbet	per scoop £1.95
Pistachio	Passion fruit	
Strawberry & balsamic ripple	Green apple & elderflower	
Chocolate	White peach	
Vanilla	Lemon & kaffir lime leaf	

SHARING DESSERT PLATES

Mixed Baked white chocolate cheesecake with pecan toffee sauce, rice pudding with mulled dark cherries, lemon tartlets, chocolate brownie with mascarpone & homemade vanilla ice cream	£19.95
Fondue Marshmallows, strawberries, bananas, biscotti, cookies & choux buns with white & dark chocolate dipping sauce	£12.75
Cockburn's Cheese Board ½ bottle of Cockburn's Special Reserve port with Clark's cheeses, oatcakes, rye crisp breads & homemade tomato relish	£22.50