

HOT DRINKS

	Tigerlily House Roast	Artisan Roast	
	<i>This is our own blend of three Brazilian beans, hand roasted in Scotland resulting in unique stunning flavours</i>	<i>This Artisan coffee has a heavy body with sweet fruit & spicy flavours</i>	
Flat white	£2.75	£2.95	
Espresso	£2.50	£2.75	
Double espresso	£2.70	£2.95	
Cappuccino	£2.75	£2.95	
Macchiato	£2.55	£2.85	
Long black	£2.60	£2.85	
Caffè latte	£2.75	£2.95	
Hot chocolate			£2.90
Hot chocolate with marshmallows			£2.95
Eteaket Teas			£2.95
English Breakfast, Royal Earl Grey, White Peony, Perfect Peppermint, Green tea			

ETEAKET SPECIALITY TEAS

Eteaket is an independent local Edinburgh tea company who personally travel to tea gardens to expertly select 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.	

TIGERLILY Please inform your waiter of any food allergies or dietary requirements you may have. Allergy information is available for each dish on our menu which can be obtained by asking a member of staff. We cannot guarantee that there will not be traces of other products due to the nature of our production area.
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.

Day Menu served 12pm—6pm.

STARTERS

Tigerlily Laksa broth with baby vegetable & soba noodles	£5.50
Add chicken	£6.50
Add seafood	£7.50
Beetroot & goats cheese salad with toasted walnuts & balsamic dressing	£6.50
Ham hock & smoked cheddar croquette with cranberry compote	£6.50
Crispy squid with ponzu sauce for dipping	£6.95
Roasted butternut squash gnocchi with toasted seeds, creamy mozzarella, crispy sage & a hint of cinnamon	£6.25

CRUSTACEA

West Coast Cumbrae oysters, shallot vinaigrette	Each £2.00
Isle of Skye langoustines, garlic herb butter & dressed rocket	Each £2.95
Gin & tonic battered scallops with lime, cucumber & caper salad	Each £2.95
Scottish lobster, hand cut chips, salad with lobster mayonnaise – simply grilled	Half £22.00 / Whole £40.00
Cold seafood platter – ½ lobster, oysters, langoustines & pickled mussels	£38.00
Shetland mussels – Thai with coriander, chilli, ginger & lime	£6.95 / £11.95
Marinière with white wine & garlic	£6.95 / £11.95

SALADS & SANDWICHES

Classic Caesar salad with baby gem lettuce, focaccia croûtons & Parmesan	£8.95
Chargrilled chicken caesar salad with baby gem lettuce, focaccia croûtons & parmesan	£10.50
Asian beef salad with pak choi, mooli, carrot & a citrus sesame dressing	£10.50
Roast butternut & beetroot salad with Israeli couscous, toasted seeds & fresh chopped herbs	£9.50
Classic club sandwich with chicken, bacon, avocado & melted cheddar cheese	£10.95
Hand cut Scottish steak sandwich with sautéed onions & horseradish crème fraîche	£10.95
Open basil, mozzarella & tomato melt on warm focaccia	£9.50

MAINS

8oz Orkney beef burger with red onion marmalade, mushroom ketchup & smoked cheddar	£12.95
Lightly battered fillet of Peterhead haddock with fries & homemade tartar sauce	£13.95
Supreme of Gartmorn farm free-range chicken with bubble & squeak	£15.95
Scottish venison pie with mashed potatoes, roast root vegetables & a rich port sauce	£15.95
Crispy pork belly with pickled cabbage, quince & mustard mash	£14.95
Wild mushroom risotto with shaved parmesan & crispy seaweed	£13.50
Scottish salmon & natural smoked haddock fishcake with wilted pak choi & a hint of chilli & coriander	£12.95
Scottish rump steak with skinny fries, roasted cherry tomatoes & Béarnaise sauce	£17.95

SIDES

all priced at £3.95

Bubble & squeak
Truffled mashed potatoes
Skinny fries or fat chips
Wilted pak choi with chilli & coriander
Roast beetroot & butternut squash with toasted seeds
Heritage tomato salad
Mixed green salad

DESSERTS

Warm chocolate fondant with vanilla ice cream	£6.50
Apple and pistachio crumble with natural yogurt mouse & 'Sailor Jerry' ice cream	£6.50
Mascarpone cheesecake with mulled wine syrup & whisky ice cream	£6.50
Natural yogurt & rosemary panna cotta with passion fruit jelly and strawberry granita	£6.50
Clark's Scottish cheese– with quince & oatcakes	£8.45
Selection of homemade ice cream & sorbets	£4.95
Mixed platter	£19.95
Mascarpone cheesecake, panna cotta, filled profiteroles, chocolate brownie & homemade ice cream	
Fondue	£12.75
Marshmallows, strawberries, profiteroles & chunks of brownie with white & dark chocolate dipping sauce	
Cockburn's Cheese Board	£22.50
½ bottle of Cockburn's Special Reserve port with Clark's cheese, quince & oatcakes	

AFTERNOON TEA

Served 3pm–6pm

TIGERLILY TEA	per person £15.95
Smoked salmon & cream cheese scones, pickled cucumber & mooli wrap, honey roast ham & Arran mustard sandwiches	
Fruit scone with jam & cream, selection of today's tray bakes, marshmallows, strawberries & filled profiteroles with a pot of warm chocolate dipping sauce	
Served with a choice of Eteaket tea:	
English Breakfast, Royal Earl Grey, White Peony or Perfect Peppermint	
DELUXE TEA	per person £19.95
Tigerlily Tea served with a glass of Botter Rosato Sparkling Rosé	
CHAMPAGNE TEA	per person £25.95
Tigerlily Tea served with a glass of Veuve Clicquot Yellow label Champagne	
Homemade fruit scone with jam & cream	£4.95
Homemade cheese scone with butter, sundried tomato & avocado	£4.95
Homemade tray bake – ask for today's selection	£3.95