HOT DRINKS

	Illy coffee *This Italian roast is composed of nine distinct Arabica coffees spanning four continents nurtured by the growers*	Artisan Tigerlily Roast *This coffee is our own blend of three Brazilian beans hand roasted in Scotland giving stunning flavours*
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.

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.

Evening Menu served 6pm—10.30pm

STARTERS

Tigerlily fresh soup	£4.50
Thai coconut & chicken dumpling rice noodle soup	£5.50
Chargrilled asparagus, free range poached egg & hollandaise sauce	£5.45
Rosary goats cheese & caramelised onion salad with fresh tomato & caper sauce	£6.25
Salt & pepper squid with Vietnamese salad & lime dressing	£6.45
Pan seared West of Scotland scallops with pearl tapioca & broad bean velouté	£8.45
Hot smoked salmon & chive croquettes with tomato & shallot relish	£6.25
Tempura soft shell crab with lemon mayonnaise, chilli & vermicelli noodle salad	£8.95
Pea & mint risotto with white pickled mushroom & Grana Padano	£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 claw, 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 £19.95
Gambas, salmon & dill gravadlax, home smoked tuna & crème fraîche pot, crab claw & Thai mussels, served with watercress & lemon mayo

MAINS

Tigerlily main of the day
Spinach & roasted red pepper agnolotti pasta with shaved asparagus & tomato mascarpone sauce £11.45
Seared Hebridean halibut with clams in a light tomato & tarragon sauce £19.95
Three little pigs, herb crusted pork fillet, braised pigs cheek & pork belly croquette with fondant potato & jus £18.95
Chargrilled free range lemon & herb chicken breast with arancini & snow peas £14.95
Lamb rump steak with goats cheese gnocchi & pea purée £18.95
Sesame seared grilled tuna with soba noodles & stir fried vegetables £19.95
(Sushi grade tuna)

STEAK

28 day aged Scottish beef
8oz fillet £27.95
8oz sirloin £24.95
10oz rib eye £27.95
Served with hand cut chips, roasted cherry tomatoes & a choice of peppercorn, béarnaise or mushroom sauce

SIDES

Wok fried bok choi with garlic & chilli £3.95
Roasted new potatoes with chorizo & rocket £3.95
Snow peas & toasted pine nuts in virgin olive oil £3.95
Chilli green beans £3.95
Mixed salad £3.95
Rocket, pear & Manchego salad with house 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
Sticky ginger pudding with carmelised banana & vanilla ice cream £6.25
White chocolate baked cheesecake with pecan toffee sauce £6.25
Passion fruit tart with marscapone cream £6.25
Crème brûlée with pink rhubarb & pistachio biscotti £6.25
Clark's Scottish cheeses – with spiced pear chutney, oatcakes & organic honeycomb £8.45

Homemade Ice cream	Homemade Sorbet	per scoop £1.95
Chocolate	White peach	
Vanilla	Passion fruit	

SHARING DESSERT PLATES

Mixed £19.95
White chocolate baked cheesecake with pecan toffee sauce, crème brûlée, passion fruit tartlets, chocolate brownie with mascarpone & homemade vanilla ice cream

Fondue £12.75
Marshmallows, strawberries, bananas, biscotti, cookies & choux buns with white & dark chocolate dipping sauce

Cockburn's Cheese Board £22.50
½ bottle of Cockburn's Special Reserve port with Clark's cheeses, spiced pear chutney, oatcakes & organic honeycomb