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	£2.60

English Breakfast, Royal Earl Grey, White Peony, Perfect Peppermint

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.

TL.EV.NV13

Evening Menu served 6pm—10.30pm

STARTERS

Tigerlily fresh soup	£4.50
Tom yum soup with pork & prawn dumplings	£5.50
Marinated wild mushroom bruschetta on warm homemade Tuscan bread	£5.25
Beetroot with Rosary goats cheese bon bons & sundried tomato dressing	£6.25
Salt & pepper squid with Vietnamese salad & lime dressing	£6.45
West of Scotland scallops, pan fried with cauliflower purée, wilted spinach & crisp pancetta	£8.95
Ham hock terrine with homemade piccalilli	£6.25
Hot smoked Salmon & chive croquettes with tomato & shallot relish	£6.25
Tempura soft shell crab with lemon mayonnaise, chilli & vermicelli noodle salad	£8.95
Pearl barley risotto, spicy prawns & basil butter	£6.45
Peppered beef Carpaccio, roasted beetroot, horseradish crème fraîche & watercress	£6.95

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

MAINS

Tigerlily main of the day
Veal escalope with Parma ham, celeriac purée & lemon sauce £19.95
Carnaroli risotto with pumpkin purée, woodland mushrooms & shaved Parmesan £13.95
Hake fillet with braised artichoke & bok choi in a light broth £21.95
Pan fried monkfish with chorizo cherry tomatoes & tarragon sautéed baby potatoes £19.95
Three little pigs, herb crusted pork fillet, braised pigs cheek & pork belly croquette with fondant potato & cauliflower purée £18.95
Grilled breast of guinea fowl, parsnip crisps & langoustine £16.95
Marinated free range chicken breast, creamed Savoy cabbage & crisp pancetta £14.95
Cumin roasted lamb rump with sweet potato beignets & red wine jus £18.95

STEAK

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

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 £19.95
Baked white chocolate cheesecake with pecan toffee sauce, rice pudding with mulled dark cherries, lemon 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, oatcakes, rye crisp breads & homemade tomato relish