

Hot drinks

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| Tigerlily Fairtrade coffee | |
| Flat white | £2.10 |
| Espresso | £1.90 |
| Double espresso | £2.10 |
| Cappuccino | £2.20 |
| Macchiato | £2.05 |
| Long black | £2.10 |
| Caffè latte | £2.20 |
| Hot chocolate | £2.20 |
| Hot chocolate with marshmallows | £2.30 |
| Organic Teas | £2.10 |
| English Breakfast, ginger, green, Earl Grey, berry or camomile & mint | |

Decaffeinated coffee, semi & skimmed milk are available with all of the above

Dessert Wines

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| Stella Bella Pink Muscat, Margaret River (1/2 bottle) | £22.95 |
| Delicately pink – but with a heady helping of Turkish delight & strawberry compôte | |
| Brown Brothers Late Harvest Orange Muscat Flora, Australia (1/2 bottle) | £12.75 |
| A luscious, sweet wine of extraordinary complexity & balance | |
| Mas Lavail 'Expression' Grenache Noir, Maury | £25.00 |
| Oozing red fruit flavours with hints of cocoa. Ideal with red meats & perfect with fruit or chocolate desserts | |
| Warres Otima 10yr Old Tawny Port Côtes du Roussillon (glass) | £8.00 |
| A rich tawny colour with a nose of nuts & hints of mature fruit. Light & delicate, rounded, with hints of dried fruits, & a long elegant finish | |

Please inform your waiter of any food allergies or dietary requirements. We apply a discretionary 10% service charge on tables of 5 or more. Vat @15% included. All major credit cards accepted.

Evening Menu served 6pm—10.30pm

Starters

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| Tigerlily fresh soup | £3.50 |
| Pea & pancetta soup with mint crème fraîche | £3.60 |
| Thai lemongrass broth with rice noodles, coriander & saffron | £4.50 |
| Salmon sashimi with soy & mirin dipping sauce | £6.95 |
| Asparagus, grilled pepper & sweet potato with caramelised red onion & pesto | £5.75 |
| King prawn, pea shoot & rocket salad with tomato confit | £6.95 |
| Haddock, salmon & watercress fishcakes with mustard mayo | £5.95 |
| Pan fried scallops with pea pureé & crispy pancetta | £7.95 |
| Smoked chicken, spring onion & marinated cherry tomato salad | £5.95 |
| Duck & hazelnut terrine with sun dried tomato croutons & wild berry compôte | £6.75 |

Sharing platters

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| Charcuterie & Cheese Platter | £15.50 |
| Italian hams, smoked applewood cheddar, brie, oatcakes & breads | |
| Fish Plate | £15.50 |
| Gravadlax, peppered mackerel, smoked trout & salmon with breads & horseradish cream | |

Mains

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| Tigerlily main today | |
| Pan fried duck breast, chorizo mash, green beans & redcurrant jus | £15.50 |
| Scottish 8oz sirloin steak, homecut chips & sauce béarnaise | £18.95 |
| Honey glazed & five spiced pork belly with apple mash & sweet pan glaze | £15.95 |
| Grilled cornfed chicken breast with rosevale potatoes & wild mushroom ragu | £15.25 |
| Roasted lamb rump, sweet potato mash & rosemary reduction | £15.50 |
| Grilled aubergines with feta, mint & courgettes with olive tapenade | £12.95 |
| Charred 8oz fillet steak, truffle mash, green beans & red wine jus | £26.50 |

Crustacea & seafood

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| Fillet of cod with sautéed new potatoes, braised kale & garlic parsley butter | £16.15 |
| Charred tuna with warm niçoise salad | £16.25 |
| Grilled lobster tail, home cut chips, salad & herb mayonnaise | market price |
| Pan fried stone bass on coconut broth & rice noodles | £17.95 |
| Chargrilled salmon fillet, tzatziki, confit tomatoes & chilli dressing | £15.95 |
| Seafood platter: | market price |
| Lobster, oysters, langoustines, grilled gambas & basil mayo | |

Sides

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| Chilli green beans | £3.50 |
| Broccoli with toasted almonds | £3.75 |
| Marinated tomato, red onion & cucumber salad | £3.50 |
| Rocket, blue cheese & white balsamic dressing | £3.50 |
| Wok fried vegetables with sesame seed oil | £3.50 |
| Mixed salad | £3.10 |
| Shoestring fries with basil mayo | £3.25 |
| Maris Piper mash | £3.25 |

Desserts

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| Warm chocolate & cherry pot with vanilla bean ice cream | £5.75 |
| Passionfruit ripple cheesecake with Brazil nut tuille | £5.50 |
| Warm lemon curd & almond tart with blueberry syrup | £5.50 |
| Baileys crème brûlée with almond shortbread | £5.25 |
| Banana pudding with crème anglaise & butterscotch sauce | £5.50 |
| Scottish cheeses with spiced pear chutney, oatcakes & organic honeycomb | £7.50 |

Sharing dessert plates:

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| Mixed Passionfruit ripple cheesecake with Brazil nut tuille, vanilla ice cream with chocolate sauce, Baileys crème brûlée & chocolate dipped strawberries | £12.75 |
| Fondue Marshmallows, strawberries, banana, cookies & profiteroles with white & dark chocolate dipping sauces | £12.75 |
| Cockburn's Cheese Board Bottle of Cockburn's Special Reserve with a selection of cheeses | £22.50 |

Dessert cocktails

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| Vanilla Brûlée Navan & vanilla vodka shaken with soya milk & cream, finished with a sweet caramel blaze. |
| Cherry & Key Lime Pie Cherry Marnier adds a fruity touch to lime marmalade & citrus vodka. |
| Strawberry Shortcake One for the ladies – strawberries, amaretto & cream, with a drizzle of crème fraise. |
| Espresso Cocktail Appleton VX rum melts beautifully into espresso & Kahlúa with a drizzle of vanilla syrup. |

Liqueur Coffees

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| Hot espresso served with a dark sugar rim & a swirl of cream | £4.50 |
| Calypso – Tia Maria | |
| Scotch – Bailie Nicol Jarvie | |
| Baileys Latte | |
| Caribbean – Appleton VX | |
| Irish – Jameson's Irish Whiskey | |
| Bonnie Prince Charlie – Drambuie | |
| Italian – Lassaroni Amaretto | |