

DAY MENU

STARTERS

- Tigerlily fresh soup 4.5
- Pork belly with kimchi, crackling & mayo 6.5
- Warm Thai prawn salad with sesame, soy & lime 7
- Ham hock & smoked cheddar croquettes with red berry jam 6
- Crispy squid & ponzu dressing 6.5
- Beetroot, goats cheese, toasted walnuts & balsamic dressing 5.5

SHARING BOARDS

Charcuterie – Italian cured meats, feta, mozzarella, mixed olives, focaccia, sun blushed tomato tapenade, aged balsamic & virgin olive oil 8.5

SALADS & SANDWICHES

- Watermelon & feta salad, pomegranate, toasted super seeds & sticky mint dressing 9
- Chicken Caesar with pancetta, soft poached egg, crunchy croutons & parmesan 9.5
- Thai marinated beef with Asian salad, soy lime & sesame 9.5
- Teriyaki salmon with pak choi, mouli, carrot, lime & sesame dressing 9.5
- Tiger club – Chicken bacon & avocado with harissa mayo & fries 10
- Goats cheese, spinach & caramelised onion wrap with fries 9
- John Davidson Scottish steak sandwich, wasabi mayonnaise, fries & crispy onions 10
- Tiger sliders on mini brioche buns – Chicken, bacon & avocado, roasted vegetable & humus & Scottish steak burger, chips & dips 9.5

MAINS

- Chargrilled paprika chicken with warm new potato, green bean & mange tout salad 14
- Lightly battered Peterhead haddock with triple cooked chips, minted peas & our own tartar sauce 12
- Sticky pulled pork rib with apple slaw, flatbread & chilli fries 12.5
- Shetland mussels in chilli, ginger & lime broth 11
- Risotto primavera, peppery olive oil, shoots, asparagus & pecorino 11
- Chilli king prawn, cherry tomato & rocket linguine 7.5 / 13
- Scottish steak burger with Tigerlily relish, smoked cheddar & fries 11.5
- beer candied bacon 12.5
- Red pepper & chick pea burger with grilled halloumi, pesto mayonnaise & fries 11

HOT OFF THE COALS

STEAKS

All of our steaks are supplied by John Davidson, award winning butchers & are matured for a minimum of 28 days in Scotland's only Himalayan salt ageing cellar. Served with triple cooked hand cut chips, roasted tomato & a choice of peppercorn, Diane or béarnaise sauce

- 250g Ribeye 28
- 200g Fillet 31
- 250g Jurassic 24
- 500g Jurassic steak to share with truffle mac 'n' cheese, skinny fries & rocket 45

DESSERTS

- Warm chocolate fondant & vanilla ice cream 6
- Baked cheesecake with passion fruit syrup 6
- Lemon meringue pie 6
- Warm cookies with salted caramel sauce & ice cream 6
- Selection of Scottish cheeses with spiced apple chutney & oatcakes 9
- Tigerlily Fondue - marshmallows, strawberries, profiteroles & chunks of brownie with white & dark chocolate dipping sauce 13

BIT ON THE SIDE

- Truffle mac 'n' cheese
- Stir fried Asian vegetables with soy, lime & sesame
- Creamy mash
- Feta & olives
- Buttered greens
- Triple cooked chips, truffle oil & shaved parmesan
- Skinny fries with kimchi ketchup
- Battered onion rings
- Rocket & parmesan with balsamic dressing

3.5 EACH

TIGERLILY TEA

15 PER PERSON

Honey roast ham, Arran mustard & tomato on mini malted loaf, Smoked Scottish salmon & cream cheese on rye bread, Egg mayonnaise & cress on farmhouse bloomer, Sun dried tomato, tarragon & Parmesan tart. Tigerlily chocolate Tea cake, Fruit scone with jam & clotted cream, Sacher torte & Fresh fruit macaroon

*Served with Eteaket tea
English Breakfast, Royal Earl Grey,
White Peony or Perfect Peppermint*

TINY TEA

5 PER PERSON

Fruit scone with clotted cream, jam & butter
*Served with Eteaket tea
English Breakfast, Royal Earl Grey,
White Peony or Perfect Peppermint*

TIGER TEA PARTY

25 PER PERSON

An extremely tasty afternoon tea for parties of 10 or more!

*Please email
events@tigerlilyedinburgh.co.uk
to organise your party*

FROM 3PM

DAY MENU

U A Y M E N U

COCKTAILS

TAINTED LOVE 9.5 Glenmorangie Original whisky, Falernum liqueur, apricot liqueur, lemon, Chandon Brut
NIGHTINGALE 8 Grey Goose vodka, Elderflower liqueur, vanilla syrup, mint, peach bitters, egg white, Veuve Clicquot Yellow Label Champagne
ISLAY JULEP 9 Botanist gin, pear liqueur, sugar, mint, Octomore spritz
FIELDS FIZZ 15 Tanqueray 10 gin, strawberry infused Cocchi Americano, strawberry & cream tea syrup, Veuve Clicquot Rose Champagne
RUM & RAISIN SHAKE 8 Raisin Infused Sailor Jerry rum & Bumbu rum, cream, vanilla sugar, chocolate bitters

ELECTRIC DAISY 9.5 Wild Turkey 81 bourbon, strawberry Infused Cocchi Americano, Cointreau, grenadine, elderflower cordial, sugar & egg white
TENNESSEE TABLET 9.5 Scottish tablet infused Jack Daniels Single Barrel whiskey, Maple Syrup, whiskey barrel bitters, chocolate bitters
BELVEDERE SPRITZ 8.5 Belvedere vodka, Lillet Blanc, tonic, soda, thyme, grapefruit
PORNSTAR MARTINI 8.5 Stolichnaya Vanil vodka, passion fruit, lemon, vanilla syrup, egg white, Chandon Brut
ESPRESSO MARTINI 8.25 Illyquore coffee liqueur, Patron Café, Appleton Signature Blend rum, coffee, vanilla syrup

TAP & CRAFT

Blue Moon wheat beer, USA, 5.4%	Pint	Bottle
Brewdog Punk IPA, Scotland, 5.6%	5.6	
Franciscan Well Chieftain IPA, Ireland, 5.5%	5.3	
Harviestoun Schiehallion Lager, Scotland, 4.8%	5.25	
Staropramen, Czech Republic, 5%	5	4.55
Pravha, Czech, 4%	4.85	
Innis & Gunn Toasted Oak IPA, Scotland, 4.6%		4.65
Coors Light, USA, 4.0%	4.9	4.35
Guinness, Ireland, 4.1%	5	
Bitburger Drive, Germany, 0%		3.00
Brewdog Nanny State, Scotland, 0.5%		3.95
Orchard Cider, England, 4.5%	5.00	

THERE'S MORE

This is a select list of our seasonal favourites. If you fancy perusing the full drinks menu (and believe us, it is full) then just ask...

WAY TO GLOW

Check out these 100% natural juices! Packed with raw fruit and veg, they juices are cold pressed to retain all nutrients and general goodness to keep you feeling – and looking – bloomin' great

SAVSE COLD PRESS JUICES (250ML)

SUPER BLUE 3.75 Blueberry, kale, beetroot, spinach, blackcurrant, apple, strawberry & orange
SUPER ORANGE 3.75 Mango, celery, apple, lemon, orange, passion fruit & carrot
SUPER GREEN 3.75 Pear, broccoli, kiwi, lemon, banana, kale, spinach & apple
CHI 100% PURE COCONUT WATER 3.2

BY THE GLASS

BUBBLES

	125ml	75cl
Chandon Brut, Sparkling wine, Argentina	6.5	35
Chandon Rosé, Sparkling wine, Argentina	7	38
Santi Nello Prosecco DOC, Italy	6	33
Veuve Clicquot Yellow Label, Champagne, France	13	75
Veuve Clicquot rosé, Champagne, France	15	95

WHITE

	175ml	250ml	75cl
Tierra Dorado Blanco, La Mancha Spain	5	7	21
Villa Molino Pinot Grigio del Venezie, Italy	6	8	24
Valdemoro Sauvignon Blanc, Central Valley, Chile	6	8	24
Pitmaster Viognier, Australia	6.95	9.65	29
Woodstock 'Mary McTaggart' Reisling, Australia	7.6	11	33
P de Marcilly Chablis, Burgundy France	8.3	12	36
Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand	10	15	45.50

ROSE

	175ml	250ml	75cl
Villa Tempranillo Rosé, La Mancha Spain	5	7	21
Willowood White Zinfandel, California, USA	5	7.3	22

RED

	175ml	250ml	75cl
Tierra Dorado Tinto, La Mancha, Spain	5	7	21
Franschoek Pinotage, South Africa	5.7	8.3	25
Mureda Organic Merlot, Spain	6.2	8.6	26
Pitmaster Shiraz Viognier, Australia	6.95	9.85	29.5
Cloudy Bar Pinot Noir, Marlborough, New Zealand	10	15	45.50

BEANS & BLENDS

MATHEW ALGIE COFFEE Flat white 3 / Double Espresso 3 Long Black 3 / Macchiato 3 Caffe Latte 3 / Espresso 2.5 Cappuccino 3
ETEAKET TEA 3 English Breakfast / Royal Earl Grey White Peony / Perfect Peppermint Green tea
Rose Flower Blossom / Big Red Rooibos Strawberries & Cream / Blooming Marvellous
Hot Chocolate 3 with marshmallows
<i>Semi & skimmed milk are available with all of the above</i>

Please inform waiter of any allergies or dietary requirements you may have. Allergy information is available for each dish on our menu & 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.

D A Y M E N U