

# DAY MENU

## STARTERS

- Tigerlily fresh soup 4.5
- Crispy squid & ponzu dressing 6.5
- Smoked ham hock doughnut, crackling salt, gooseberry jam & mustard 6.5
- Lightly battered sesame prawns with Thai salad and lime 7.0
- Duck liver parfait with apple chutney & gingerbread crisps 5.5
- Tempura asparagus with wasabi spiced mayonnaise 6.5

### SHARING BOARDS

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

## SALADS & SANDWICHES

- Thai beef, cucumber, radish & green bean salad with hot & sour dressing 9.5
- Watermelon & feta salad, pomegranate, toasted super seeds & sticky mint dressing 9.0
- Chargrilled chicken Caesar with anchovies, crunchy croûtons & Parmesan 9.5
- Teriyaki salmon with pak choi, mooli, carrot, lime & sesame dressing 11
- Tiger club – chicken, bacon & avocado with harissa mayo 10
- Crisp falafel & beetroot tzatziki wrap 9.0
- John Davidson Scottish steak sandwich with wasabi mayonnaise & crispy onions 10

*All sandwiches served with fries*

## MAINS

- Chargrilled paprika chicken with warm new potatoes, green bean & mange tout salad 12.5
- Lightly battered Peterhead haddock with triple cooked chips, minted peas & our own tartare sauce 12
- Spiced pulled pork, cumin & potato naan bread with yoghurt & dill pickled cucumber 12.5
- Homemade coriander gnocchi with tenderstem broccoli, chilli butter & toasted cashew nuts 11.5
- Honey glazed duck breast with butternut squash purée, pickled shallot & pistachio croquette 16
- King prawn linguine with chilli, ginger & coriander pesto 7.5/13
- Scottish steak burger with Tigerlily relish, smoked cheddar & fries 11.5  
– beer candied bacon 12.5
- Red pepper & chickpea 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 Limoncello cheesecake & kaffir lime leaf syrup 6
- Rhubarb semifreddo with pistachio cream & honeycomb 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, banana, chunks of brownies with white & dark chocolate dipping sauces 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

## AFTERNOON TEA

### TIGERLILY TEA

15 PER PERSON

- Honey roast ham,
- Arran mustard & tomato on wholemeal
- Salmon, cucumber & cream cheese on white bread
- Egg mayonnaise & cress on white bread
- Sundried tomato, parmesan & tarragon tart

- Dark chocolate brownie
- Lemon meringue eclairs
- Macarons of the day
- Cupcakes
- Scone with clotted cream & jam

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

### DELUXE TEA

20 PER PERSON

Tigerlily Tea served with a glass of  
Santi Nello Prosecco

### CHAMPAGNE TEA

25 PER PERSON

Tigerlily Tea served with a glass of  
Veuve Clicquot Yellow label Champagne

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

FROM 3PM

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## 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 Rosé 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 Daniel's 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 XO Café, Appleton Signature Blend rum, coffee, vanilla syrup

## TAP & CRAFT

Blue Moon wheat beer, USA, 5.4%
Brewdog Punk IPA, Scotland, 5.6%
Harviestoun Schiehallion Lager, Scotland, 4.8%
Staropramen, Czech Republic, 5%
Pravha, Czech, 4%
Innis & Gunn Gunpowder IPA, Scotland, 5.6%
Coors Light, USA, 4.0%
Guinness, Ireland, 4.1%
Heineken, Netherlands, 0%
Brewdog Nanny State, Scotland, 0.5%
Orchard Cider, England, 4.5%

Pint	Bottle
5.6	
5.3	
5	
5	4.55
4.85	
	4.65
4.9	4.35
5	
	3
	4
5	

### 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, Veneto, Italy	6	8	24
Valdemoro Sauvignon Blanc, Central Valley, Chile	6	8	24
Angels Tears Muscat Chenin, Western Cape, South Africa	6.2	8.8	26.5
Terrasses de la Mer Picpoul de Pinet, Coteaux de Languedoc, France	7.25	10	30
P de Marcilly Chablis, Burgundy, France	8.3	12	36
Saronsbery Viogner, Tullbach, South Africa	8.3	12	36
Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand	11.9	16	50

### ROSÉ

	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 Tempranillo Syrah Tinto, La Mancha, Spain	5	7	21
The Bean Pinotage, Stellenbosch, South Africa	5.7	8.3	25
Mureda Organic Merlot, La Mancha, Spain	6.2	8.6	26
Pitmaster Shiraz Viogner, South East Australia	6.95	9.85	29.5
Boundry Hut Pinot Noir, Marlborough, New Zealand	7.9	10.4	31
Chocolate Box GSM Granache, Syrah, Mataro, Barossa Valley, Australia	9	11.3	34

## BEANS & BLENDS

### MATTHEW 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

Semi & skimmed milk are available with all of the above

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.

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