

DAY MENU

STARTERS

- Tigerlily fresh soup 4.95
- 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 mousse with apple chutney & gingerbread crisps 6.5
- 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 9

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 11.5
- Tiger club – chicken, bacon & avocado with harissa mayo 10
- Crisp falafel & beetroot tzatziki wrap 9.0
- 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 13
- 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

Our prime cuts of Scottish Aberdeen Angus beef are dry aged on the bone for a minimum of 28 days, enhancing the flavour and tenderness. Angus cattle is known for its fine marbling, creating a more tender, juicy and flavourful steak.

Served with triple cooked hand cut chips & a choice of peppercorn, Diane or béarnaise sauce

- 250g Ribeye 28
- 200g Fillet 34
- 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

DAY MENU

COCKTAILS

SATURN 8 Eden Mill gin, Falernum, lemon, passionfruit, orgeat, sugar
CLOVER CLUB 9 Copper Dog, Lagavulin 16 whisky, lemon, honey, ginger
ABANDON SHIP 8.5 Mount Gay Black Barrel rum, lime, cinnamon, basil, egg white
QUEEN OF HEARTS 15 Stolichnaya Elit vodka, lemon, strawberries, ginger, bitters, Veuve Clicquot Rosé
SONNY CHIBA 9 Stolichnaya Elit vodka, Briottet Pamplemousse, Aperol, lemon, pineapple syrup, bitters

OACAXA OLD FASHIONED 9.5 Patron Silver tequila, Vida Mezcal, agave, bitters
WHISKY SMASH 8.5 Peach Infused Monkey Shoulder whisky, lemon, demerara, mint, bitters
ATTAINABLE SUNSHINE 9.5 Glenmorangie whisky, Rinquinquin, basil, bitters, London Essence tonic
PORNSTAR MARTINI 8.5 Ketel 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

	Pint	Bottle
Blue Moon wheat beer, <i>USA</i> , 5.4%	5.6	
Brewdog Punk IPA, <i>Scotland</i> , 5.6%	5.3	
Harviestoun Schiehallion Lager, <i>Scotland</i> , 4.8%	5	
Staropramen, <i>Czech Republic</i> , 5%	5	4.55
Pravha, <i>Czech</i> , 4%	4.85	
Innis & Gunn Gunpowder IPA, <i>Scotland</i> , 5.6%		4.65
Coors Light, <i>USA</i> , 4.0%	4.9	4.35
Guinness, <i>Ireland</i> , 4.1%	5	
Heineken, <i>Netherlands</i> , 0%		3
Brewdog Nanny State, <i>Scotland</i> , 0.5%		4
Orchard Cider, <i>England</i> , 4.5%	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, <i>Argentina</i>	6.5	35
Chandon Rosé, Sparkling wine, <i>Argentina</i>	7	38
Santi Nello Prosecco DOC, <i>Italy</i>	5	28
Veuve Clicquot Yellow Label, Champagne, <i>France</i>	13	75
Veuve Clicquot Rosé, Champagne, <i>France</i>	15	95

WHITE

	175ml	250ml	75cl
Tierra Dorado Blanco, <i>La Mancha, Spain</i>	5	7	21
Villa Molino Pinot Grigio del Venezie, <i>Veneto, Italy</i>	6	8	24
Valdemoro Sauvignon Blanc, <i>Central Valley, Chile</i>	6	8	24
Angels Tears Muscat Chenin, <i>Western Cape, South Africa</i>	6.2	8.8	26.5
Terrasses de la Mer Picpoul de Pinet, <i>Coteaux de Languedoc, France</i>	7.25	10	30
P de Marcilly Chablis, <i>Burgundy, France</i>	8.3	12	36
Saronsberg Viogner, <i>Tulbach, South Africa</i>	8.3	12	36
Cloudy Bay Sauvignon Blanc, <i>Marlborough, New Zealand</i>	11.9	16	50

ROSÉ

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

RED

	175ml	250ml	75cl
Tierra Dorado Tempranillo Syrah Tinto, <i>La Mancha, Spain</i>	5	7	21
The Bean Pinotage, Stellenbosch, <i>South Africa</i>	5.7	8.3	25
Mureda Organic Merlot, <i>La Mancha, Spain</i>	6.2	8.6	26
Pitmaster Shiraz Viogner, <i>South East Australia</i>	6.95	9.85	29.5
Boundry Hut Pinot Noir, <i>Marlborough, New Zealand</i>	7.9	10.4	31
Chocolate Box GSM Granache, Syrah, Mataro, <i>Barossa Valley, Australia</i>	9	11.3	34

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

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.