

# DAILY MENU

Tigerlily's menu is a menu without borders, a sensory journey to different corners of the world through our inspired list of dishes.

A fresh approach to traditional dining where you can enjoy anything from steadfast classics to exotic fusion specialities, each prepared with love and dedication from our highly skilled kitchen.

## WHILE YOU WAIT

Malaysian roti bread with yellow dip 3

Spicy shrimp crackers with sweet chilli & lime dipping sauce 3

Marinated olives 3.5

Bread selection - Turkish & soda bread 3

Caramelised chilli nuts 3

## STARTERS

Tigerlily fresh soup served with home baked soda bread 4.5

Tempura scallops with slow cooked pork belly, cashew, cucumber & apple puree 9.5

Duck liver mousse with hazelnut crust, toasted brioche, pickles & plum 7

Crispy squid with smoked aubergine, chickpeas, yoghurt & chimichurri 6

Seared Aberdeen Angus fillet of beef tataki with orange, mint & pomegranate 9.5

Pumpkin Katsu & pickled pumpkin with edamame beans, spring onion & soy 6

Chicken bang bang salad with cucumber, peanut & sesame dressing 6.5

Teriyaki glazed salmon salad with pickled ginger, beetroot, pink peppercorn crème fraîche & honey oatmeal bread 9

Chicken skewers marinated in Korean spices served with peanut dressing, pickled cucumber & prawn crackers 7

## SALADS

Sticky pork salad with shredded vegetables & pickled plum 9.5

Tomato, shredded vegetable & rice salad with toasted seeds, avocado purée & soy dressing 8.5

Indonesian crisp vegetable salad with peanut dressing with soft boiled egg, prawn crackers & fried shallots 8.5

Chargrilled chicken & crispy bacon salad with orange, sourdough croutons & mustard dressing 10

## BIT ON THE SIDE

Skinny fries 3.5

Hand cut chips 3.5

Baked sweet potato & soy 4

Cream cheese mash 4

Roast cauliflower with yoghurt & chimichurri 3.5

Vermicelli noodle salad with caramelised peanuts 3.5

Pancetta potatoes with pea & tarragon cream 4.5

Tenderstem broccoli with hollandaise sauce 3.5

Tomato & pickled shallot salad 3.5

Rocket & parmesan salad 3.5

## MAINS

Aberdeen Angus steak burger with Tigerlily relish, smoked cheddar & fries 11.5

Aubergine Katsu burger with spiced mango mayonnaise & fries 11

Beer battered fish & chips with skinny fries, peas & tartare sauce 13

Veal escalope with parmesan, mustard & herb breadcrumb, pancetta, pea & tarragon potatoes 18.5

King prawn & tomato risotto with crispy squid, lime & chilli oil 17

Five Spice pork belly with cream cheese mash, cherry relish, sprouting broccoli, honey & star anise jus 16

Slow braised Scottish venison in a crisp pastry roll with juniper red cabbage & creamed potato 18

Coriander pancake filled with marsala potatoes, peas & roast cauliflower with yoghurt dip, tomato chutney & lime pickle 11.5

Pan fried seabass fillets with root vegetable rosti, kale & saffron butter sauce 18

Lime & ginger roast chicken with apple & cashew shredded vegetable salad, mandarin & ponzu dip 15

Tempura Tiger prawns & cod with Thai yellow curry, pumpkin, bok choy & jasmine rice 19

Malaysian stir fried spicy rice noodles with Asian greens, omelette, fried tofu, coriander & chilli bean paste 11.5

## FROM THE GRILL

### EAST VS WEST

**EAST** - Sweet glazed steak with hollandaise sauce, miso dauphinoise potatoes, garlic mushrooms & rocket

**WEST** - Chargrilled steak with peppercorn sauce, hand cut fries, roast Portobello mushrooms & rocket

227g Wagyu Rump 26

200g Aberdeen Angus Fillet 34

227g Black Angus Ribeye 28

500g Scottish Rump to share 45  
with hand cut fries, skinny fries, cream cheese mash, pepper sauce, hollandaise sauce & pesto

## SANDWICHES

All sandwiches are served with either vermicelli noodle salad or fries

Tiger chicken & bacon club with tomato, lettuce & mayonnaise 9.5

Warm pork belly baguette with mint salad & sweet chilli dressing 9.5

Lime & ginger chicken flat bread filled with curried mango mayonnaise, lettuce & cucumber 8.5

Soy glazed tofu baguette with gem lettuce & sambal mayonnaise 8.5

Buffalo mozzarella, tomato & olives with Turkish bread & basil pesto 9

Slow cooked beef brisket in a soft malted loaf with tarragon mayonnaise, smoked Applewood cheddar & crispy onions 9.5

## DINE OUT

SUNDAY - FRIDAY

2 MAIN COURSES FOR £15

Aberdeen Angus steak burger with Tigerlily relish & fries  
Add crispy bacon or smoked cheddar for £1 each

Aubergine Katsu burger with spiced mango mayonnaise & fries

Beer battered fish & chips with skinny fries & tartare sauce

Tomato risotto with crispy squid, lime & chilli oil

Sticky pork salad with shredded vegetables & pickled plum

Lime & ginger chicken flatbread with mango mayonnaise, lettuce & cucumber

TO SHARE

Warm cookie with salted caramel sauce & ice cream 5

## SURF & TURF TACO PLATTER

SURF

Scottish crab with avocado, crème fraîche, lemon & chervil

TURF

Beef rendang curry with tomato lemongrass relish & fried shallots

11.5

## DESSERTS

White chocolate & yuzu torte with raspberry & lime 6

Brioche & butter pudding with orange, cinnamon & apricot with vanilla ice cream 6

Triple chocolate brownie cookies with salted caramel, popcorn ice cream & chocolate sauce 6

Mango & rum parfait with lemon & spiced pears 6

Pavlova with passionfruit curd, berries & toasted almonds 6

Selection of seasonal cheeses with oatcakes, quince & apple 9

DESSERT PLATTER

A selection of Tigerlily's own desserts with fruits, indulgent sauces & ice creams

FOR 2 - £15 FOR 4 - £30

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.

# DAILY MENU

# DAY MENU

## COCKTAILS

### SATURN 8

Eden Mill gin, Falernum, lemon, passionfruit, orgeat, sugar

### CLOVER CLUB 8

Edinburgh gin, vermouth, lemon, raspberry & thyme syrup, egg white

### 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, Rinquiquin, basil, bitters, London Essence tonic

### PORNSTAR MARTINI 8.5

Ketel One vodka, passion fruit, lemon, vanilla syrup, egg white, Chandon Brut

### ESPRESSO MARTINI 8

Stolichnaya vodka, Patron Café XO, Illyquore coffee liqueur, sugar, coffee

## TAP & CRAFT

Blue Moon wheat beer, USA, 5.4%
Brooklyn Lager, USA, 5.1%
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%
Innis & None, Scotland, 0%
Brewdog Nanny State, Scotland, 0.5%
Orchard Cider, England, 4.5%

### PINT

5.6

5

5

5

4.85

4.9

5

5

5

5

5

### BOTTLE

4.6

4.55

4.65

4.35

3

4

## 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...*

## REVITALISERS

*Delicious non-alcoholic concoctions. All the taste without the consequences!*

### APPLE & CUCUMBER MOJITO 4.25

*Apple & lime juice, fresh mint, muddled cucumber, sugar & soda*

### RASPBERRY SOUR 4.25

*Cranberry juice, lemon juice, fresh raspberries, vanilla syrup & lemonade*

### COCO LADA 4.25

*Pineapple juice, fresh cream, coconut cream, lime & vanilla syrup*

## BY THE GLASS

### BUBBLES

Chandon Brut, Sparkling wine, Argentina
Chandon Rosé, Sparkling wine, Argentina
Santi Nello Prosecco DOC, Italy
Veuve Clicquot Yellow Label, Champagne, France
Veuve Clicquot Rosé, Champagne, France

### 125ml

6.5

7

5

13

15

### 75cl

35

38

28

75

95

### WHITE

Tierra Dorado Blanco, La Mancha, Spain
Villa Molino Pinot Grigio del Venezie, Veneto, Italy
Valdemoro Sauvignon Blanc, Central Valley, Chile
Angels Tears Muscat Chenin, Western Cape, South Africa
Terrasses de la Mer Picpoul de Pinet, Coteaux de Languedoc, France
P de Marcilly Chablis, Burgundy, France
Saronsberg Viogner, Tulbach, South Africa
Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand

### 175ml

5

6

6

6.2

7.25

8.3

8.3

11.9

### 250ml

7

8

8

8.8

10

12

12

16

### 75cl

21

24

24

26.5

30

36

36

50

### ROSÉ

Villa Tempranillo Rosé, La Mancha, Spain
Willowood White Zinfandel, California, USA

### 175ml

5

5

### 250ml

7

7.3

### 75cl

21

22

### RED

Tierra Dorado Tempranillo Syrah Tinto, La Mancha, Spain
The Bean Pinotage, Stellenbosch, South Africa
Mureda Organic Merlot, La Mancha, Spain
Pitmaster Shiraz Viogner, South East Australia
Boundry Hut Pinot Noir, Marlborough, New Zealand
Chocolate Box GSM Granache, Syrah, Mataro, Barossa Valley, Australia

### 175ml

5

5.7

6.2

6.95

7.9

9

### 250ml

7

8.3

8.6

9.85

10.4

11.3

### 75cl

21

25

26

29.5

31

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*

# DAY MENU