

E V E M E N U

STARTERS

- Tigerlily fresh soup 4.5
- Pork belly with kimchi, crackling & mayo 6.5
- Warm Thai prawn salad with sesame, soy & lime 7
- Beetroot, goats cheese, toasted walnuts & balsamic dressing 5.5
- Crispy squid & ponzu dressing 6.5
- Pan seared Orkney scallops with chorizo, apple & celeriac 9
- Himalayan salt aged beef carpaccio with salsa verde & duck egg 8.5
- Shetland mussels in chilli, ginger & lime broth 7

MAINS

- Pan fried hake with mussels, clams, shitake mushrooms & Asian broth 19
- Seared Lamb rump with broad beans, peas, grilled peppers & tarragon jus 20
- Chargrilled paprika chicken with warm new potato, green bean & mange tout salad 14
- King prawn & monkfish curry with lemongrass, coriander, & jasmine rice 19
- Three little pigs – pork belly, braised cheek & ham hock croquette with creamy mash, spinach & Cornish orchard cider sauce 19
- Risotto primavera, peppery olive oil, shoots, asparagus & pecorino 11
- Scottish steak burger with Tigerlily relish, smoked cheddar, beer candied bacon & fries 12.5
- Red pepper & chick pea burger with grilled halloumi & pesto mayonnaise 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
- Spatchcock chicken with battered onion rings, lemon & thyme 18

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

BARREL-AGED COCKTAILS

Much like ourselves, some things get better with age. Rested in Oak Barrels, flavours marry and evolve over time creating a complex, smooth and intense flavour.

FIGURE IT OUT

Don Julio Blanco & Anejo tequila, figue liqueur, agave, grapefruit bitters
9

SUNSHINE ON CUBA

Bacardi Carta Blanca rum, Aperol, Falernum, Peychauds
8.5

TRIPLE-OAK MANHATTAN

Jim Beam Double Oak whiskey, Cocchi Torino, angostura bitters
9.5

NEGRONI

Tanqueray 10 gin, Campari, Cinzano Rosso 1757
9.5

E V E 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%
 Brewdog Punk IPA, Scotland, 5.6%
 Franciscan Well Chieftain IPA, Ireland, 5.5%
 Harviestoun Schiehallion Lager, Scotland, 4.8%
 Staropramen, Czech Republic, 5%
 Pravha, Czech, 4%
 Innis & Gunn Toasted Oak IPA, Scotland, 4.6%
 Coors Light, USA, 4.0%
 Guinness, Ireland, 4.1%
 Bitburger Drive, Germany, 0%
 Brewdog Nanny State, Scotland, 0.5%
 Orchard Cider, England, 4.5%

Pint	Bottle
5.6	
5.3	
5.25	
5	
5	4.55
4.85	
	4.65
4.9	4.35
5	
	3.00
	3.95
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...

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	75cl
6.5	35
7	38
6	33
13	75
15	95

WHITE

Tierra Dorado Blanco, La Mancha Spain
 Villa Molino Pinot Grigio del Venezie, Italy
 Valdemoro Sauvignon Blanc, Central Valley, Chile
 Pitmaster Viognier, Australia
 Woodstock 'Mary McTaggart' Reising, Australia
 P de Marcilly Chablis, Burgundy France
 Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand

175ml	250ml	75cl
5	7	21
6	8	24
6	8	24
6.95	9.65	29
7.6	11	33
8.3	12	36
10	15	45.50

ROSE

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

175ml	250ml	75cl
5	7	21
5	7.3	22

RED

Tierra Dorado Tinto, La Mancha, Spain
 Franschoek Pinotage, South Africa
 Mureda Organic Merlot, Spain
 Pitmaster Shiraz Viognier, Australia
 Cloudy Bar Pinot Noir, Marlborough, New Zealand

175ml	250ml	75cl
5	7	21
5.7	8.3	25
6.2	8.6	26
6.95	9.85	29.5
10	15	45.50

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

BEANS & BLENDS

MATHEW ALGIE COFFEE
 Flat white 3 / Double Espresso 3
 Long Black 3 / Macchiato 3
 Caffè 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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