

## STARTERS

- Tigerlily fresh soup 4.5
- Lightly battered sesame prawns with Thai salad and lime 7.0
- Smoked ham hock doughnut, crackling salt, gooseberry jam & mustard 6.5
- Seared Scottish scallops, cauliflower purée & crisp Stornoway black pudding 9.5
- Duck liver parfait with apple chutney & gingerbread crisps 5.5
- Crispy squid & ponzu dressing 6.5
- Tempura asparagus with wasabi spiced mayonnaise 6.5
- Himalayan salt aged beef carpaccio, pickled beetroot, horseradish crème fraîche & Parmesan 8.5

## MAINS

- King prawn & monkfish curry with lemongrass, coriander & jasmine rice 19
- Roast Scottish rump of lamb, crisp potato, shallots, harrisa, sultana and orange dressing 20
- Corn fed chicken breast, lemon & tarragon mousse, chargrilled asparagus & fondant potato 16
- Grilled sea bass with sweet corn & shellfish chowder, slow cooked octopus, mussels & samphire 18
- Homemade coriander gnocchi with tenderstem broccoli, chilli butter & toasted cashew nut 11.5
- Honey glazed duck breast with butternut squash puree, pickled shallot & pistachio croquette 16
- Scottish steak burger with Tigerlily relish, smoked cheddar & fries 11.5  
– beer candied bacon 12.5
- Three little pigs – pork belly, braised cheek & ham croquette with creamy mash, spinach & Cornish orchard cider sauce 19

## 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 with vanilla ice cream 6
- Baked limoncello cheesecake & kaffir lime leaf syrup 6
- Rhubarb semifreddo with pistachio cream & honeycomb 6
- Warm cookies with ice-cream & salted caramel sauce 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

## 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 & Añejo 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 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 Café, Appleton Signature Blend rum, coffee, vanilla syrup

## TAP & CRAFT

Blue Moon wheat beer, <i>USA</i> , 5.4%	Pint	Bottle
Brewdog Punk IPA, <i>Scotland</i> , 5.6%	5.6	
Harviestoun Schiehallion Lager, <i>Scotland</i> , 4.8%	5.3	
Staropramen, <i>Czech Republic</i> , 5%	5	4.55
Pravha, <i>Czech</i> , 4%	4.85	4.65
Innis & Gunn Gunpowder IPA, <i>Scotland</i> , 5.6%	4.9	4.35
Coors Light, <i>USA</i> , 4.0%	5	3
Guinness, <i>Ireland</i> , 4.1%		4
Heineken, <i>Netherlands</i> , 0%	5	
Brewdog Nanny State, <i>Scotland</i> , 0.5%		
Orchard Cider, <i>England</i> , 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...*

## BY THE GLASS

### BUBBLES

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

### WHITE

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

### ROSÉ

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

### RED

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

## 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

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.*

# E V E M E N U