

# EVENING 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

Tomato & coconut soup with sweet potato bhajis 5.5

Thai fishcakes with pickled ginger & lime leaf dip 8

Tempura scallops & Tiger prawns with green mango salad & a mandarin lemongrass dressing 9.5

Duck & pancetta terrine with toasted sourdough & pickles 8

Crispy squid with smoked aubergine, chickpeas, yoghurt & chimichurri 8

Pumpkin Katsu & pickled pumpkin with edamame beans, spring onion & soy 6.5

Chicken bang bang salad with cucumber, peanut & sesame dressing 8

Chicken skewers marinated in Korean spices served with peanut dressing, pickled cucumber & prawn crackers 8

## BIT ON THE SIDE

Skinny fries 3.5

Hand cut chips 3.5

Baked sweet potato 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 Toban béarnaise sauce 4

Tomato & pickled shallot salad 3.5

Rocket & parmesan salad 3.5

## MAINS

Aberdeen Angus steak burger with Tigerlily relish, smoked cheddar & fries 13.5

Aubergine Katsu burger with spiced mango mayonnaise & fries 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 loin with cream cheese mash, plum relish, sprouting broccoli, honey & star anise jus 16

Slow braised Scottish haggis in a crisp pastry roll with neeps, creamed potato & whisky sauce 18

Pan fried cod with crushed coriander baby potatoes, prawns, pak choi & coconut curry leaf sauce 18

Lemongrass & black peppercorn crispy skinned chicken with rice & tamarind dip 16

Malaysian stir fried spicy rice noodles with Asian greens, omelette, fried tofu, coriander & chilli bean paste 12.5

## FROM THE GRILL

### EAST VS WEST

**EAST** - Sweet glazed steak with Toban béarnaise, miso dauphinoise potatoes, garlic mushrooms & rocket

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

250g Black Angus Rump 28

200g Aberdeen Angus Fillet 35

227g Scottish Ribeye 29

500g Scottish Rump to share 48  
with hand cut fries, skinny fries, cream cheese mash, pepper sauce, Toban béarnaise & pesto

## DESSERTS

Amaretti biscuit & dark chocolate mousse with black chery sauce & vanilla cream 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

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.

## DINE OUT

SUNDAY - THURSDAY | STARTER & MAIN £15

### STARTERS

Tomato & coconut soup with sweet potato bhajis

Duck & pancetta terrine with toasted sourdough & pickles

Red and golden beetroot salad with ricotta, hazelnuts & mustard dressing

Crispy Squid with shredded vegetables, mandarin & ponzu dip

### MAINS

Korean BBQ chicken with jasmine rice, peanut sauce & Asian vegetables

Aberdeen Angus steak burger with Tigerlily relish & fries

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

Tempura battered fish & chips with skinny fries, peas & tartare sauce

### TO SHARE

Warm cookie with salted caramel sauce & ice cream 5

## DESSERT PLATTER

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

FOR 2 - £15 FOR 4 - £30

## DESSERT COCKTAILS

### ESPRESSO MARTINI 8

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

### TIA MARIA ICE 8

Tia Maria, coffee, sugar, milk

### QUEEN OF HEARTS 15

Stolichnaya Elit vodka, lemon, strawberries, ginger, bitters, Veuve Clicquot Rosé Champagne

### BUZZ THE TOWER 9

Grey Goose vodka, Briottet Fraise, Briottet Mure, Briottet Poire, lemon, sugar, egg white

### AMARUL THE WORLD 9

Hennessey Fine de Cognac, Amarula Cream liqueur, cacao white, demerara, condensed milk, clotted cream, coffee, egg

### JIM BEAM AMARETTO SOUR 8.5

Disaronno Amaretto, Jim Beam Double Oak whiskey, lemon, sugar, bitters, egg white

# EVENING 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, Rinquinquin, 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 BOTTLE

5.65	
5.25	4.75
5.1	
5	4.7
4.95	
	4.8
4.95	4.6
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...*

## 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	36
7	39
5	29.5
13	75
15	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	250ml	75cl
5	7	21
6	8.15	24.5
6	8.15	24.5
6.2	8.8	26.5
7.25	10	30
8.3	12	36
8.3	12	36
11.9	16	50

### ROSÉ

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

175ml	250ml	75cl
5	7	21
5.5	7.5	22.5

### 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	250ml	75cl
5	7	21
5.7	8.3	25
6.2	8.6	26
6.95	9.85	29.5
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  
 Caffè 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 3.5  
*with marshmallows*

*Semi & skimmed milk are available with all of the above*