

## 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
- 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

## SALADS

- Sticky pork salad with shredded vegetables & pickled plum 10.5
- Indonesian crisp vegetable salad with peanut dressing with soft boiled egg, prawn crackers & fried shallots 9
- Chargrilled chicken & crispy bacon salad with orange, sourdough croutons & mustard dressing 11.5

## SANDWICHES

All sandwiches are served with either vermicelli noodle salad or fries

- Tiger chicken & bacon club with tomato, lettuce & mayonnaise 10
- Slow cooked beef brisket in a baguette with tarragon mayonnaise, smoked Applewood cheddar & crispy onions 10.5
- Lime & ginger chicken flat bread filled with curried mango mayonnaise, lettuce & cucumber 9.5
- Buffalo mozzarella, tomato & olives with Turkish bread & basil pesto 9.5

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.

## MAINS

- Aberdeen Angus steak burger with Tigerlily relish, smoked cheddar & fries 13.5
- Aubergine Katsu burger with spiced mango mayonnaise & fries 13
- Beer battered fish & chips with skinny fries, peas & tartare sauce 14
- 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
- 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 13

## 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

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 - 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

## 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

## DESSERTS

- Amaretti biscuit & dark chocolate mousse with black cherry sauce & vanilla ice 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

### DESSERT PLATTER

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

FOR 2 - £15 FOR 4 - £30

# 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, 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...*

## 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	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

## 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*

# DAY MENU