

D A Y M E N U

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 lime leaf & sweet chilli dip 8
- Chicken liver parfait with hazelnuts, beetroot & raspberry gel, toasted sourdough & pickles 8
- Crispy squid with saffron & lime aioli, capers & roast lemon 8
- Tempura sprouting broccoli & butternut squash with tamarind, ginger & sweet soy dip 6.5
- Chicken bang bang salad with cucumber, peanut & sesame dressing 8
- Wild oregano & lemon chicken with basil yoghurt, paprika oil, Greek pitta & olive salsa 8

SALADS

- Sticky pork & chilli pineapple salad with mixed leaves & coconut dressing 10.5
- Indonesian crisp vegetable salad with peanut dressing, soft boiled egg, prawn crackers & fried shallots 9
- Chargrilled chicken & crispy bacon salad with orange, sourdough croutons & mustard dressing 11.5
- Prawn cocktail salad with citrus prawns, guacamole, chipotle marie rose sauce, roasted corn, orange & tortilla crisps 12

SANDWICHES & PITAS

All sandwiches are served with either vermicelli noodle salad or fries

- Tiger chicken & bacon club with tomato, lettuce & mayonnaise 10
- Buffalo mozzarella, tomato & olives with Turkish bread & basil pesto 9.5
- Tandoori chicken flat bread with mango & mint yoghurt, lettuce & cucumber 9.5
- Grilled Greek pita breads topped with: 10.5
 - Prosciutto, parmesan, rocket, peaches, almonds, olive oil & balsamic
 - Lemon & herb chicken, gem lettuce, tomato, yoghurt & salsa
 - Hummus, beetroot, rocket, olives, sunblushed tomato & feta

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 yoghurt & 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
- Roast sweet potato & red pepper risotto with saffron feta, sunflower seeds & rocket 16
- Five Spice pork loin with new potatoes, plum relish, sprouting broccoli, honey & star anise jus 17
- Pan fried cod with crushed coriander baby potatoes, prawns, pak choi & coconut curry leaf sauce 18
- Lemongrass confit chicken & BBQ breast with red curry, bok chou, coconut & mint 17
- BBQ pork skewers with rice, peanut sauce, prawn crackers & Asian vegetable salad 16
- Tiger prawn Singapore noodles with Asian greens, egg noodles, omlette & fried shallots 16

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

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

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

Roast sweet potato & red pepper risotto with saffron feta, sunflower seeds & rocket

Sticky pork & chilli pineapple salad with mixed leaves & coconut dressing

Tandoori chicken flatbread with mint yoghurt, lettuce & cucumber

TO SHARE

Triple chocolate brownie jumbo cookie with salted caramel ice cream & chocolate sauce 5

DESSERTS

- Chocolate espresso cake with black cherry yoghurt & lemon 6
- Passionfruit panna cotta with tropical fruits & lotus root crisps 6
- Triple chocolate brownie jumbo cookie with salted caramel ice cream & chocolate sauce 6
- Apple tart with cinnamon crumble & vanilla ice cream (10 minute cooking time) 6
- Tigerlily homemade ice creams with coconut meringue & sauces 6

DESSERT PLATTER

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

FOR 2 - £18 FOR 4 - £36

CHEESE MENU

I.J MELIS CHEESES

- Hebridean Blue cheese served with pears, walnuts & oatcakes 9
- Loch Arthur cheddar with crisp apple, muscatel grapes & water biscuits 9
- Epoisse, creamy soft cheese with quince, strawberries & soda bread 9

CHEESE PLATTER FOR 2 WITH PORT (YOU CHOOSE 2 CHEESES) £22

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.

D A Y M E N U

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 4.75
 5.25 4.75
 5.1 4.7
 5 4.7
 4.95 4.8
 4.95 4.6
 5 3
 5 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 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
 5.15 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