

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 - sourdough & soda bread 3

Wasabi nuts 3

STARTERS

Tomato & coconut soup with sweet potato bhajis 5.5

Thai fishcakes with lime leaf & sweet chilli dip 8.5

Chicken liver parfait with cherry compote & toasted brioche 8

Salt & pepper crispy squid with black rice wine vinegar & chilli dip 8

Pumpkin & stem broccoli tempura with saffron aioli & sunflower seed dukkha 7

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

Slow cooked beef randang Bao buns, coriander & lime yoghurt, crispy onions 8.5

Steamed king prawn dumplings with kimchi & honey dipping sauce 8.5

SALADS

Sticky pork & chilli pineapple salad with mixed leaves & coconut dressing 11.5

Indonesian crisp vegetable salad with peanut dressing, soft boiled egg, prawn crackers & fried shallots 9.5

Chargrilled chicken & crispy bacon salad with orange, sourdough croutons & mustard dressing 12

Prawn cocktail salad with citrus prawns, guacamole, chipotle marie rose sauce, roasted corn, orange & tortilla crisps 12

SANDWICHES

All sandwiches are served with either vermicelli noodle salad or fries

Tiger chicken & bacon club with tomato, lettuce & mayonnaise 10.5

Buffalo mozzarella, tomato & olives with toasted sour dough & basil pesto 9.5

Tandoori chicken flat bread with mango & mint yoghurt, lettuce & cucumber 10

MAINS

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

Moving Mountains® burger with satay slaw & Sriracha ketchup 13

Beer battered fish & chips with skinny fries, peas & tartare sauce 14.5

Roast sweet potato & tenderstem broccoli yellow curry with steamed jasmine rice, lotus root crisps 16

Perthshire haunch of venison, wild mushrooms, mash, Umeshi plum wine prunes & mustard seed 19

Winter squash, aubergine & pepper tagine with pomegranate cous cous & toasted almonds 16

Five Spice pork loin, ginger & soy glaze, coriander pesto roasted potatoes, sesame slaw & plum 17.5

Pan fried cod, oxtail & pearl barley risotto, charred shallots & parmesan 18

Lemongrass confit chicken & BBQ breast with red curry, bok choy, coconut & mint 17.5

Tiger prawn Singapore noodles with Asian greens, egg noodles, omelette & fried shallots 16

FROM THE GRILL

EAST VS WEST

EAST - Sweet glazed steak with peanut Asian slaw bao bun & Toban béarnaise sauce

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

227g Aberdeen Angus Sirloin 32

227g Scottish Ribeye 32

200g Aberdeen Angus Fillet 35

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

Sweet potato bhajis with mint yoghurt & tamarind sweet chilli 4

Vermicelli noodle salad with caramelised peanuts 3.5

Honey glazed root vegetables 4.5

Tenderstem broccoli with Toban béarnaise sauce 4

Tomato & pickled shallot salad 3.5

Rocket & parmesan salad 3.5

DESSERTS

Chocolate espresso cake with caramelised banana, vanilla cream & bourbon syrup 6

Passionfruit panna cotta with pineapple mint carpaccio & coconut crunch 6

Triple chocolate brownie jumbo cookie with salted caramel ice cream & chocolate sauce 6

Apple spiced gingerbread with mascapone & vanilla icecream 6

Baked fig & almond tart with brandy custard 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

Epoisses, creamy soft cheese with quince, strawberries & soda bread 9

DESSERT COCKTAILS

POINT BLANK NITRO ESPRESSO MARTINI 9.5

Ketel One vodka, Mr Blacks coffee liqueur, Patrón XO Café, sugar syrup, Point Blank Cold Brew coffee

TIA MARIA ICE 8.5

Tia Maria, coffee, sugar, milk

QUEEN OF HEARTS 15

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

BUZZ THE TOWER 10

Grey Goose vodka, Briottet Fraise, Solerno Blood Orange liqueur, lemon juice, sugar syrup

AMARUL THE WORLD 9

Hennessey Fine de Cognac, Amarula Cream liqueur, cacao white, demerara, coffee, cream & milk

JIM BEAM AMARETTO SOUR 8.5

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

OLD CUBAN 15

Flor de Caña 7 rum, lime, sugar, bitters, mint, Veuve Clicquot Champagne

LIVENER 10

Wild Cat gin, lemon, raspberry syrup, bitters, Veuve Clicquot Champagne

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.

DAY MENU

COCKTAILS

SATURN 8.5

Eden Mill gin, Falernum, lemon, passionfruit, Orgeat, sugar

CLOVER CLUB 9

Edinburgh gin, lemon, raspberry & thyme syrup, vermouth, egg white

ABANDON SHIP 9

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 9

Ketel One vodka, passionfruit, lemon, vanilla syrup, Prosecco

POINT BLANK NITRO ESPRESSO MARTINI 9.5

Ketel One vodka, Mr Blacks coffee liqueur, Patrón XO Café, sugar syrup & Point Blank Cold Brew coffee

TAP & CRAFT

Blue Moon Wheat Beer, USA, 5.4%
 Brooklyn Lager, USA, 5.1%
 Staropramen, Czech Republic, 5%
 Pravha, Czech, 4%
 Innis & Gunn Gunpowder IPA, Scotland, 5.6%
 Coors Light, USA, 4.0%
 Guinness, Ireland, 4.1%
 Brewdog Nanny State, Scotland, 0.5%
 Orchard Cider, England, 4.5%

	PINT	BOTTLE
	5.65	
	5.45	4.75
	5.2	4.75
	4.95	
		4.8
	5	4.7
	5.1	
		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
	6	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	8.3	25
	6	8.3	25
	6.5	8.8	26.5
	7.25	10	26.5
	8.3	12	36.5
	8.3	12	36
	11.9	16	50

ROSÉ

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

	175ml	250ml	75cl
	5	7	21
	5.3	7.7	23

RED

Tierra Dorado Tempranillo Syrah Tinto, La Mancha, Spain
 The Bean Pinotage, Stellenbosch, South Africa
 Mureda Organic Merlot, La Mancha, Spain
 Montanes Malbec, Argentina
 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
	6	8.3	25
	6.5	8.8	26.5
	6.75	9.3	28
	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 4.5

Apple & lime juice, fresh mint, muddled cucumber, sugar & soda

RASPBERRY COLLINS 4.5

Cranberry juice, lemon juice, fresh raspberries, vanilla syrup & lemonade

COCO LADA 4.5

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

DAY MENU