

BITES

- Roti bread, Malaysian curry & coconut (vg) 4.5
- Garlic & rosemary foccacia, crackers, parmesan & truffle butter (v) 4.5
- Picante gordal olives (vg) 5
- Duck & waffle with cherry gel 3.5
- Scottish crab French toast with pickled cucumber 4
- House made ricotta, Scottish honeycomb & crisp bread (v) 5

STARTERS

- Tomato & coconut soup, sweet potato bhajis (v) 6.95
- Hand picked Scottish crab French toast, brown crab butter, pickled cucumber & sorrel 8.95
- Chicken Caesar croquettes with gem lettuce, parmesan & Caesar dressing 8.95
- Roast cauliflower with carrot & coconut purée, pomegranate, golden raisins & toasted almonds (vg) 6.95
- ½ pint of prawns, Sriracha Marie Rose, iceberg & toasted brioche 8.95
- Steamed bao bun with crispy pork belly, Szechuan pickle & dragon mayo 8.95
- Salt & pepper crispy squid with black rice wine vinegar & chilli dip 7.95
- Scottish lobster mac & cheese with Dijon & parmesan sauce 9.95

MAINS

- Roast corn fed chicken, fresh English peas, baby gem, tarragon & chicken cream 16.95
- Roast sweet potato & tenderstem broccoli yellow curry with steamed jasmine rice & lotus root crisps (vg) 16.95
- Tandoori baked seabass with bombay spiced potato, spinach, tomato & mint yoghurt 22.95
- Scottish Heatherfield haggis in crisp pastry, neeps, creamed potato & whisky sauce 18.95
- Tomahawk pork chop with broad beans, basil miso, sorrel & Chinese mustard 17.95
- Summer garden pea & mint risotto, whipped feta, pea shoot salad & truffle 14.95
- Pan roast cod and king prawn linguine with parsley & lemon 18.95
- Moving mountains plant based burger with satay slaw & sriracha ketchup (vg) 14.95
- Thai green chicken curry with pak choi, green beans, red pepper, bamboo & steamed rice 17.95
- Whole East Coast Scottish Blue Lobster with garlic butter or Lobster Thermidor, skinny fries and rocket & parmesan salad 45.95

FROM THE GRILL

- Scottish steak burger with Tigerlily burger sauce, smoked cheddar & fries 14.95
- Chargrilled 28 day aged Scottish steak, triple cooked chips, & watercress salad with peppercorn or béarnaise sauce
- 280g Scottish dry aged Ribeye 35 | 280g Scottish dry aged Sirloin 35
- 200g Aberdeen Angus Fillet 37

DESSERTS

- Vanilla cheesecake with maraschino cherry compote 6.95
- Chocolate fondant with peanut butter ice cream 6.95
- Sticky toffee pudding with miso salted butterscotch & vanilla ice cream 6.95
- Triple chocolate brownie jumbo cookie with salted caramel ice cream & chocolate sauce 6.95
- Selection of I.J.Mellis cheeses with oatcakes, red grapes & quince 9.95

EVENING MENU

AVAILABLE FROM 5PM - LATE

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.

DINE OUT

THURSDAY & SUNDAY | STARTER + MAIN FOR £15

STARTERS

- Tomato & coconut soup with rosemary foccacia (v)
- Duck liver parfait with gingerbread crisps & cherry gel
- Bang bang vegetable salad with cucumber, peanut & sesame dressing (v)
- Salt & pepper crispy squid with black rice wine vinegar & chilli dip

MAINS

- Thai green chicken curry with pak choi, green beans, red pepper, bamboo & steamed rice
- Scottish steak burger with Tigerlily relish & fries
- Roast cauliflower, carrot & coconut purée, pomegranate, golden raisins & toasted almonds (vg)
- Pan roast salmon, garden pea & mint risotto pea shoot & parmesan salad

TO SHARE

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

BIT ON THE SIDE

- Skinny fries 4.5
- Triple cooked chips 4.5
- Cream cheese mash 4.5
- Sweet potato bhajis with mint yoghurt & tamarind sweet chilli 4.5
- Buttermilk fried cauliflower with dragon mayo 4.5
- Green beans with Iberico pork lardons & smoked paprika 4.5
- Tomato & pickled shallot salad 4.5
- Rocket & parmesan salad 4.5

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.