

E V E N I N G M E N U

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

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

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 roasted root vegetables 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

Moving Mountains® burger with satay slaw & Sriracha ketchup 13

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

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

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

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

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

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

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

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

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.

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 - £15 FOR 4 - £30

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

E V E N I N G M E N U

EVE 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

5.2

4.95

5

5.1

5

4.75

4.75

4.8

4.7

4

4

4

4

4

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...

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

6.5

7

6

13

15

75cl

36

39

29.5

75

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

5

6

6

6.5

7.25

8.3

8.3

11.9

250ml

7

8.3

8.3

8.8

10

12

12

16

75cl

21

25

25

26.5

26.5

36.5

36

50

ROSÉ

Villa Real Tempranillo Rosé, La Mancha, Spain

Willowood White Zinfandel, California, USA

175ml

5

5.3

250ml

7

7.7

75cl

21

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

5

6

6.5

6.75

6.95

7.9

9

250ml

7

8.3

8.8

9.3

9.85

10.4

11.3

75cl

21

25

26.5

28

29.5

31

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

Caffe 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

EVE MENU