

# EVENING MENU

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
- 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
- Char Sui BBQ skewer with chilli pineapple & coconut 8
- Prawn cocktail salad with citrus prawns, guacamole, chipotle marie rose sauce, roasted corn, orange & tortilla crisps 9.5

## 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

## MAINS

- Aberdeen Angus steak burger with Tigerlily relish, smoked cheddar & fries 13.5
- Aubergine Katsu burger with spiced mango yoghurt & fries 13
- 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
- Slow braised Scottish haggis in a crisp pastry roll with neeps, creamed potato & whisky sauce 18
- 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 choy, coconut rice & mint 17
- Tiger prawn Singapore noodles with Asian greens, egg noodles, omelette & fried shallots 16
- Roast fried mushrooms with grilled asparagus, carrot puree, teriyaki sauce, lotus root crisps & coconut rice 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

## 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

## DINE OUT

SUNDAY - THURSDAY | STARTER & MAIN £15

### STARTERS

- Tomato & coconut soup with sweet potato bhajis
- Char Sui BBQ skewer with chilli pineapple & coconut
- Red & golden beetroot salad with ricotta, hazelnuts & mustard dressing
- Crispy squid with shredded vegetables, mandarin & ponzu dip

### MAINS

- Wild oregano & lemon chicken with rice, rocket olive salsa, basil yoghurt & paprika oil
- Aberdeen Angus steak burger with Tigerlily relish & fries
- Singapore noodles with Asian greens, omelette, coriander & fried shallots
- Tempura battered fish & chips with skinny fries, peas & tartare sauce

### TO SHARE

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

## 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
- 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.

# EVENING 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...*

## 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

## 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*

## 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*