

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 8.5

Chicken liver parfait with hazelnuts, beetroot & raspberry gel, toasted sourdough & pickles 8.5

Crispy squid with saffron & lime aioli, capers & roast lemon 8

Tempura sprouting broccoli & butternut squash with tamarind, ginger & sweet soy dip 7

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

Wild oregano & lemon chicken with basil yoghurt, paprika oil, Greek pitta & olive salsa 8.5

Char Sui BBQ pork skewer with chilli pineapple & coconut 8.5

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

Sweet potato bhajis with mint yoghurt & tamarind sweet chilli 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 19

Roast sweet potato & red pepper risotto with saffron feta, sunflower seeds & rocket 16.5

Five Spice pork loin with new potatoes, plum relish, sprouting broccoli, honey & star anise jus 17.5

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 17.5

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

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

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

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

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.