

BITES

Roti bread, Malaysian curry & coconut (vg) 4.5

Garlic, rosemary & sea salt focaccia,
crisp bread, whipped truffle & parmesan butter 4.5

Picante gordal olives (vg) 5

Duck & waffle with cherry gel 3.5

Scottish oysters
with sherry vinegar, shallot & lemon 2.5 each

STARTERS

Tomato & coconut soup, sweet potato bhajis (vg) 6.95

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

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

MAINS

Tiger roast chicken & bacon club sandwich
with tomato, lettuce & tarragon mayonnaise 12.95

Buttermilk fried chicken burger with
smashed avocado, tomato, spiced mayo & fries 14.95

Scottish steak burger with Tigerlily burger sauce,
smoked cheddar & fries 14.95

Roast sweet potato & squash salad
with tahini dressing, Stirlingshire crowdie cheese
& toasted pumpkin seeds (v) 11.95

Chargrilled chicken Caesar salad with gem lettuce,
shaved parmesan & brioche croutons 12.95

Pan roasted cod loin, brown crab butter,
truffled cauliflower, charred tenderstem broccoli
& potato rosti 21.95

Buffalo mozzarella, heritage tomato,
chilli & basil focaccia (v) 13

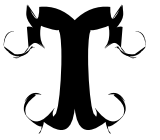
Thai green chicken curry with pak choi,
green beans, red pepper, bamboo & steamed rice
Chicken 16.95 OR Roast sweet potato
& tenderstem broccoli (v) 15.95

Tempura battered fish with triple cooked chips,
peas & tartare sauce 16.95

Black lentil dahl, steamed rice
& puffed roti bread (v) 13.95

230g Scottish 28 day dry aged Ribeye,
hand cut chips, charred onions & watercress salad
with peppercorn or béarnaise sauce 32.95

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.

SHARING

ITALIAN CHEESE & CHARCUTERIE

Mortadella, Milano salami, parma ham,
duck liver parfait, gorgonzola, buffalo mozzarella,
picante gordal olives, pickles, garlic & rosemary
focaccia with whipped truffle & parmesan butter
18.95

BIT ON THE SIDE

Skinny fries 4.5

Triple cooked chips 4.5

Sweet potato bhajis with mint yoghurt
& tamarind sweet chilli (v) 4.5

Buttermilk fried cauliflower
with dragon mayo 4.5

Heritage tomato, olive
& pickled shallot salad (vg) 4.5

Summer leaves & herb salad
with Chardonnay dressing (vg) 4.5

DESSERTS

Salt caramel tart, clotted cream
& brandy snap crisp (v) 6.95

Soft meringue & rhubarb with
yoghurt cream & raspberry granita (v) 6.95

Chocolate Black Forest brownie
with mixed berry sorbet & Griottine cherries 6.95

Sticky toffee pudding with butterscotch
& Arran vanilla ice cream (v) 6.95

Guest cheese hand selected by I.J.Mellis
with paired accompaniments 8.95

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.

BITES

Roti bread, Malaysian curry & coconut (vg) **4.5**

Garlic, rosemary & sea salt focaccia,
crisp bread, whipped truffle & parmesan butter **4.5**

Picante gordal olives (vg) **5**

Duck & waffle with cherry gel **3.5**

Scottish oysters
with sherry vinegar, shallot & lemon **2.5 each**

'Cheese & onion' House made double cream ricotta, spring onion oil & focaccia (v) **5**

STARTERS

Tomato & coconut soup, sweet potato bhajis (v) **6.95**

Chicken Caesar croquettes with gem lettuce, parmesan & Caesar dressing **8.95**

Scottish crab crumpet with hand picked white crab, brown crab butter & herb salad **8.95**

Roast cauliflower with carrot & coconut purée, pomegranate, golden raisins & toasted almonds (vg) **6.95**

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**

Confit duck & crushed pistachio rilette, cherry gel, liver parfait & bitter leaf **8.95**

MAINS

Cornfed chicken breast with french style peas, chicken & tarragon mousse & smoked creamed potatoes **15.95**

Tempura battered fish with triple cooked chips, peas & tartare sauce **16.95**

Slow roast crispy duck leg, pak choi, tenderstem broccoli, tomato
with A honey, sesame & soy dressing **15.95**

Pan roast cod loin, brown crab butter crust, rosti potato, truffled cauliflower
& charred tenderstem broccoli **18.95**

Thai green chicken curry with pak choi, green beans, red pepper, bamboo & steamed rice
Chicken **16.95** OR Roast sweet potato
& tenderstem broccoli (vg) **15.95**

Black lentil dahl, steamed basmati rice & puffed roti bread (v) **13.95**

Chargrilled 28 day aged Scottish steak, triple cooked chips, charred onions
& watercress salad with peppercorn or béarnaise sauce

230g Scottish dry aged Ribeye **32.95** | 227g Scottish Fillet **36**

BURGERS & SALADS

Scottish steak burger with Tigerlily burger sauce, smoked cheddar & fries **14.95**

Buttermilk fried chicken burger with smashed avocado, tomato, spiced mayo & fries **14.95**

Buffalo mozzarella, heritage tomato, chilli & basil dressing & chargrilled focaccia (v) **13**

Roast sweet potato & squash salad with tahini dressing, Stirlingshire crowdie cheese
& toasted pumpkin seeds (v) **11.95**

Chargrilled chicken Caesar salad with gem lettuce, anchovies, shaved parmesan & brioche croutons **12.95**

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.

SHARING

Italian cheese & charcuterie

Mortadella, Milano salami, parma ham, duck liver
parfait, gorgonzola, buffalo mozzarella, picante
gordal olives, pickles, garlic & rosemary focaccia
with whipped truffle & parmesan butter

18.95

BIT ON THE SIDE

Skinny fries **4.5**

Triple cooked chips **4.5**

Sweet potato bhajis with mint yoghurt
& tamarind sweet chilli **4.5**

Buttermilk fried cauliflower
with dragon mayo **4.5**

Heritage tomato, olive & pickled shallot salad **4.5**

Summer leaves & herb salad with chardonnay
dressing **4.5**

DESSERTS

Salt caramel tart, clotted cream & brandy snap crisp
6.95

Soft meringue & rhubarb
with yoghurt cream & raspberry granita **6.95**

Chocolate Black Forest brownie
with mixed berry sorbet & Griottine cherries **6.95**

Sticky toffee pudding
with butterscotch
& Arran vanilla ice cream **6.95**

Guest cheese from I.J.Mellis
Hand selected with paired accompaniments **8.95**

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.