

## BITES

- Roti bread, Malaysian curry & coconut 3.5
- Garlic & rosemary foccacia, crackers, parmesan & truffle butter 3.5
- Picante gordal olives 4
- Duck & waffle with cherry gel 2.5
- Scottish crab French toast with pickled cucumber 2.5
- House made ricotta, Scottish honeycomb & crisp bread 4

## SMALL PLATES

- Tomato & coconut soup, sweet potato bhajis 5.5
- Hand picked Scottish crab French toast, brown crab butter, pickled cucumber & sorrel 8.5
- Chicken Caesar croquettes with gem lettuce, parmesan & Caesar dressing 8
- Tuna tartare, avocado cream, radish & toasted nori 8.5
- Roast cauliflower, carrot & coconut purée, pomegranate, golden raisins & toasted almonds 6
- Crisp pork belly with pickled Granny Smith apple & aji salsa verdi 7.5

## LARGE PLATES

- Roast corn fed chicken, fresh English peas, baby gem & tarragon 15.95
- Roast sweet potato & tenderstem broccoli yellow curry with steamed jasmine rice & lotus root crisps 16
- Tandoori baked seabass with bombay spiced potato, spinach, tomato & mint yoghurt 20
- Tempura battered fish with triple cooked chips, peas & tartare sauce 14.75
- Scottish Heatherfield haggis in crisp pastry, neeps, creamed potato & whisky sauce 18
- 227g Scottish 28 day dry aged Ribeye, hand cut chips, charred onions & watercress salad with peppercorn or béarnaise sauce 32

## BREADS & SALADS

*All sandwiches are served with fries*

- Iberico pork katsu sandwich with shredded cabbage & dragon mayo 12.95
- Barley & quinoa salad with pomegranate, whipped feta & toasted almonds 10.5
- Tiger chicken & bacon club sandwich with tomato, lettuce & mayonnaise 10.5
- Chargrilled chicken Caesar salad with gem lettuce, shaved parmesan & brioche croutons 11
- Moving Mountains burger with satay slaw & sriracha ketchup 13.5
- Buttermilk fried chicken burger with smashed avocado, tomato & ranch sauce 13.5
- Scottish steak burger with Tigerlily burger sauce & smoked cheddar 13.5

## DESSERTS

- Vanilla cheesecake with maraschino cherry compote 6
- Chocolate fondant with peanut butter ice cream 6
- Sticky toffee pudding with miso salted butterscotch & vanilla ice cream 6
- Triple chocolate brownie jumbo cookie with salted caramel ice cream & chocolate sauce 6
- Selection of I.J.Mellis cheeses with oatcakes, red grapes & quince 9

# DAY MENU

AVAILABLE UNTIL 5PM

*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

SUNDAY - FRIDAY

2 MAIN COURSES FOR £15

- Scottish steak burger, Tigerlily relish & fries  
*Add crispy bacon or smoked cheddar for £1 each*
- Chicken bang bang salad with cucumber, peanut & sesame dressing
- Beer battered Scottish haddock with skinny fries & tartare sauce
- Sweet potato & tenderstem broccoli yellow curry with steamed fragrant rice & lotus root crisps (vg)
- TO SHARE**
- Triple chocolate brownie jumbo cookie with salted caramel ice cream & chocolate sauce 5

## BIT ON THE SIDE

- Skinny fries 3.5
- Triple cooked chips 3.5
- Cream cheese mash 4
- Sweet potato bhajis with mint yoghurt & tamarind sweet chilli 4
- Buttermilk fried cauliflower with dragon mayo 3.5
- Green beans with Iberico pork lardons & smoked paprika 4
- Tomato & pickled shallot salad 3.5
- Rocket & parmesan salad 3.5

*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.*



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- Scottish crab French toast with pickled cucumber 2.5
- House made ricotta, Scottish honeycomb & crisp bread 4

## SMALL PLATES

- Tomato & coconut soup, sweet potato bhajis 5.5
- Hand picked Scottish crab French toast, brown crab butter, pickled cucumber & sorrel 8.5
- Chicken Caesar croquettes with gem lettuce, parmesan & Caesar dressing 8
- Tuna tartare, avocado cream, radish & toasted nori 8.5
- Roast cauliflower, carrot & coconut puree, pomegranate, golden raisins & toasted almond 6
- Crisp pork belly with pickled granny smith apple & aji salsa verdi 7.5

## LARGE PLATES

- Roast corn fed chicken, fresh English peas, baby gem & tarragon 15.95
- Roast sweet potato & tenderstem broccoli yellow curry with steamed jasmine rice & lotus root crisps 16
- Tandoori baked seabass with bombay spiced potato, spinach, tomato & mint yoghurt 20
- Scottish Heatherfield haggis in crisp pastry, neeps, creamed potato & whisky sauce 18
- Tomahawk pork chop with broad beans, basil miso, sorrel & Chinese mustard 16
- Summer garden pea & mint risotto, whipped feta, pea shoot salad & truffle 12
- Pan roast cod with prawn & Italian sausage linguine, parsley & lemon 16
- Moving Mountains burger with satay slaw & sriracha ketchup 13.5
- Scottish steak burger with Tigerlily burger sauce, smoked cheddar & fries 13.5

## FROM THE GRILL

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

227g Scottish dry aged Ribeye 32

200g Aberdeen Angus Fillet 35

## DESSERTS

- Vanilla cheesecake, with maraschino cherry compote 6
- Chocolate fondant with peanut butter ice cream 6
- Sticky toffee pudding with miso salted butterscotch & vanilla ice cream 6
- Triple chocolate brownie jumbo cookie with salted caramel ice cream & chocolate sauce 6
- Selection of I.J.Mellis cheeses with oatcakes, red grapes & quince 9

# EVENING MENU

AVAILABLE FROM 5PM - LATE

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## DINE OUT

SUNDAY - THURSDAY

STARTER + MAIN FOR €15

### STARTERS

- Tomato & coconut soup with rosemary foccacia
- Duck liver parfait with gingerbread crisps & cherry gel
- Bang bang vegetable salad with cucumber, peanut & sesame dressing
- 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 almond
- 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

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- Triple cooked chips 3.5
- Cream cheese mash 4
- Sweet potato bhajis with mint yoghurt & tamarind sweet chilli 4
- Buttermilk fried cauliflower with dragon mayo 3.5
- Green beans with Iberico pork lardons & smoked paprika 4
- Tomato & pickled shallot salad 3.5
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