

BITES

- Roti bread, Malaysian curry & coconut (vg) **4.5**
- Garlic & rosemary focaccia, crackers, parmesan & truffle butter (v) **4.5**
- Picante gordal olives (vg) **5**
- Duck & waffle with cherry gel **3.5**
- Scottish crab French toast with pickled cucumber **4**
- Salt cod 'n' vinegar crisps **4**
- Spiced puffed pork crackling, bonito mayo **4**

STARTERS

- Tomato & coconut soup, sweet potato bhajis (v) **6.95**
- Hand picked Scottish crab French toast, brown crab butter, pickled cucumber & sorrel **8.95**
- 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**
- Confit duck & crushed pistachio rilette, cherry gel, liver parfait & bitter leaf **8.95**

MAINS

- Slow cooked chicken 'coq au vin', potato terrine & winter greens **16.95**
- Salt & rosemary baked seabass, crushed potatoes & spinach, lemon butter sauce **21.95**
- Scottish Heatherfield haggis in crisp pastry, neeps, creamed potato & whisky sauce **18.95**
- Roast Scottish pheasant, confit leg croquette, chestnut & yoghurt purée pickled brambles & sloe gin sauce **16.95**
- Black lentil dahl, steamed basmati rice & garlic naan bread (v) **13.95**
- Pan roast cod loin, brown crab butter crust, 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 **15.95**
- Fillet steak Wellington in butter puff pastry, honey & fennel carrots, pickled walnut & sherry jus **29.95**

FROM THE GRILL

- Scottish steak burger with Tigerlily burger sauce, smoked cheddar & fries **14.95**
- Moving Mountains plant based burger with satay slaw & sriracha ketchup (vg) **14.95**
- Chargrilled 28 day aged Scottish steak, triple cooked chips, & watercress salad with peppercorn or béarnaise sauce
- 280g Scottish dry aged Ribeye **32.95** | 280g Scottish dry aged Sirloin **32.95** | 227g Black Angus Fillet **34.95**

EVENING MENU

AVAILABLE FROM 5PM - LATE

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.

BIT ON THE SIDE

- Skinny fries **4.5**
- Triple cooked chips **4.5**
- Creamed truffle mash **4.5**
- Sweet potato bhajis with mint yoghurt & tamarind sweet chilli **4.5**
- Buttermilk fried cauliflower with dragon mayo **4.5**
- Roast heritage carrots with honey & fennel **4.5**
- Tomato & pickled shallot salad **4.5**
- Rocket & parmesan salad **4.5**

DESSERTS

- Baked ginger cheesecake, pepper meringue, lime curd & coconut ice cream **6.95**
- Dark chocolate & almond delice, mango mousse, candied nuts & mango sorbet **6.95**
- Sticky toffee pudding with miso salted butterscotch & vanilla ice cream **6.95**
- Pineapple upside down cake, caramel & passion fruit sauce, rum & raisin ice cream (vg) **6.95**
- Selection of I.J.Mellis cheeses with oatcakes, red grapes & quince **10.95**

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.