

WHILE YOU WAIT

- Malaysian roti bread with yellow dip 3.5
- Spicy shrimp crackers with sweet chilli & lime dipping sauce 3.5
- Marinated olives 4
- Bread selection - sourdough & sodabread 3.5
- Chilli nuts 3.5
- Seaweed seasoned kale crisps 3

STARTERS

- Tigerlily fresh soup with sourdough 5.5
- Organic English Buffalo mozzarella 'caprese salad' with tomato bread, tomato & basil broth 8.5
- Steamed king prawn dumplings with kimchi & honey dipping sauce 8.5
- Chargrilled asparagus salad, crispy hen egg & tarragon dressing 8.5
- Chicken Caesar croquettes with gem lettuce, parmesan & Caesar dressing 8
- Tuna tartare with avocado, crispy shallots, wasabi, sesame & soy dressing 8.5
- Crispy pork belly tacos with pickled red cabbage, lettuce & pineapple salsa 7.5
- Salt & pepper crispy squid with black rice wine vinegar & chilli dip 8

MAINS

- Beer battered fish with skinny fries, peas & tartare sauce 14.75
- Roast sweet potato & tenderstem broccoli yellow curry with steamed jasmine rice & lotus root crisps 16
- Marinated chicken skewers with oregano, lemon & paprika, rocket, pickled cabbage, grilled flatbread & tzatziki 15.95
- Tandoori baked cod with bombay spiced potatoes, spinach, tomato & mint yoghurt 18
- BBQ short rib of beef, potato pancakes, asparagus, horseradish & hazelnut butter 19
- Cauliflower 'korma' steak with carrot & coconut purée, pomegranate, golden raisins & toasted almonds 14.95
- Crisp pork belly & black pudding with mash potato, wilted spinach, celeriac remoulade & apple 17.5
- Scottish haggis in a crisp pastry roll with neeps, creamed potato & whisky sauce 18
- Tiger prawn yakitori noodles with Asian greens, fried egg & crispy shallots 16

FROM THE GRILL

STEAKS

- EAST-** Sweet glazed steak with peanut Asian slaw bao bun & Toban béarnaise sauce
- WEST-** Chargrilled steak with peppercorn sauce, hand cut fries, roast portobello mushrooms & rocket

- 227g Scottish dry aged Sirloin 32
- 227g Scottish dry aged Ribeye 32
- 200g Aberdeen Angus Fillet 35

BREADS & SALADS

All sandwiches are served with fries

- Scottish steak burger with Tigerlily burger sauce, smoked cheddar & fries 13.5
- Wagyu beef burger with caramelised onion, burger sauce & triple cooked chips 14.5
- Buttermilk fried chicken burger with avocado, tomato, ranch sauce & fries 13.5
- Moving Mountains burger with satay slaw & sriracha ketchup 13.5
- Tiger chicken & bacon club sandwich with tomato, lettuce & mayonnaise 10.5
- Crispy duck & mango salad with hoi sin & honey dressing & lotus root crisps 11.95
- Indonesian crisp vegetable salad with peanut dressing, soft boiled egg, prawn crackers & fried shallots 9.5
- Peppered salt beef & gherkin hoagie sandwich, red onion chutney, iceberg lettuce & cheese sauce 12
- Confit yellow fin tuna salad with green beans, tomato, new potatoes, red onion & gem lettuce 12

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.

DAY 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.

AFTERNOON TEA

TIGERLILY TEA

15 PER PERSON

- Honey roast ham, Arran mustard & tomato on wholemeal
- Smoked Scottish salmon, cucumber & cream cheese on white bread
- Egg mayonnaise & cress on white bread
- Red pepper & parmesan tart
- Lemon meringue tartlet
- Carrot cake with cream cheese icing
- Profiteroles with diplomat cream
- Chocolate almond frangipane tart
- Fruit scone with clotted cream & strawberry jam

Served with Eteaket tea: English Breakfast, Royal Earl Grey, White Peony or Perfect Peppermint

DELUXE TEA

20 PER PERSON

- Tigerlily Tea served with a glass of Santi Nello Prosecco

COCKTAIL TEA

25 PER PERSON

- Tigerlily Tea served with a Livener cocktail
- Wildcat gin, lemon, raspberry syrup, bitters & Veuve Clicquot Champagne*

CHAMPAGNE TEA

25 PER PERSON

- Tigerlily Tea served with a glass of Veuve Clicquot Yellow Label Champagne

AVAILABLE 3PM - 5PM

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
- Vermicelli noodle salad with caramelised peanuts 3.5
- Tenderstem broccoli with Toban béarnaise sauce 4
- Tomato & pickled shallot salad 3.5
- Rocket & parmesan salad 3.5

DESSERTS

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

DESSERT PLATTER

A selection of Tigerlily's own desserts with fruits, indulgent sauces & ice creams

FOR 2 - £18 FOR 4 - £36