

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

Tiger prawn yakitori noodles with Asian greens, fried egg & crispy shallots 16

BBQ short rib of beef with potato pancakes, asparagus, horseradish & hazelnut butter 19

Marinated chicken skewers with oregano, lemon & paprika, rocket, pickled cabbage, grilled flatbread & tzatziki 15.95

Roast sweet potato & tenderstem broccoli yellow curry with steamed jasmine rice & lotus root crisps 16

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

Tandoori baked cod with bombay spiced potatoes, spinach, tomato & mint yoghurt 18

Cauliflower 'korma' steak with carrot & coconut purée, pomegranate, golden raisins & toasted almonds 14.95

FROM THE GRILL

BURGERS

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

Moving Mountains burger with satay slaw & sriracha ketchup 13.5

Buttermilk fried chicken burger with avocado, tomato, ranch sauce & fries 13.5

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

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

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.

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

DESSERT COCKTAILS

ESPRESSO MARTINI 9.5

Ketel One vodka, Mr Black Cold Brew Coffee liqueur, Patrón XO Café & espresso

TIA MARIA ICE 8.5

Tia Maria, coffee, sugar & milk

QUEEN OF HEART 15

Stolichnaya Elit vodka, lemon, strawberries, ginger, bitters & Veuve Clicquot Rosé Champagne

BUZZ THE TOWER 10

Grey Goose vodka, Briottet Fraise, Solerno Blood Orange liqueur & lemon juice

AMARUL THE WORLD 9

Hennessey Fine de Cognac, Amarula Cream liqueur, cacao white, demerara, coffee, cream & milk

JIM BEAM AMARETTO SOUR 8.5

Disaronno Amaretto, Jim Beam Double Oak whiskey, lemon, bitters & egg white

OLD CUBAN 15

Flor de Caña 7 rum, lime, sugar, bitters, mint & Veuve Clicquot Champagne

LIVENER 10

Wild Cat gin, lemon, raspberry syrup, bitters & Veuve Clicquot Champagne

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.