

WHILE YOU WAIT

Bread selection - sourdough & sodabread (VG) 4

Marinated olives (VG) 5

Spicy shrimp crackers with sweet chilli & lime dipping sauce 5

Chilli nuts (VG) 4

Malaysian roti bread with yellow dip (VG) 5

Seaweed seasoned kale crisps (VG) 4

STARTERS

Tigerlily fresh soup with sourdough (V) 6

Whipped English goats cheese with pecan crust, Guinness wheat bread, apple & beetroot (V) 8

Chicken Caesar croquettes with gem lettuce, parmesan & Caesar dressing 9

Grilled black Scottish salmon with celeriac slaw & salted parsnip crisps 9

Wild mushroom broth with herb gnocchi, tomato & pickled mushrooms (V) 9.5

Yellow fin tuna tartare with avocado cream, roast baby aubergine & straw potatoes 9.5

Tempura pork belly with pickled granny smith apple & aji salsa verde 9

Yellow lentil dahl with coconut rice fritter & fried roti bread (VG) 8

Salt & pepper crispy squid with black rice wine vinegar & chilli dip 9

MAINS

Spicy prawn risotto, spring onion, coriander, tempura king prawns & crispy seaweed 16.5

'Three little pigs' - Crisp pork belly, smoked ham hock croquette, masala glazed pigs cheek with spinach, potato gratin & apple purée 18.5

Beer battered Scottish haddock with triple cooked chips, peas & tartare sauce 15.5

Chargrilled Malayan chicken with sweet potato, coconut, lime yoghurt, chilli peanuts & coriander 17

Perthshire venison & wild mushroom pie with honey glazed root vegetables & mash 17.5

Seabass steamed in banana leaf with butternut squash, tomato, spinach & yellow curry sauce 22

Cauliflower 'korma' steak with carrot & coconut purée, pomegranate, golden raisins & toasted almonds (VG) 15.95

Scottish haggis in a crisp pastry roll with neeps, creamed potato & whisky sauce 19

28 DAY AGED SCOTTISH BEEF

Chargrilled steak with béarnaise or peppercorn sauce, hand cut fries, roast portobello mushrooms & rocket

227g Scottish dry aged Sirloin 34

227g Scottish dry aged Ribeye 34

200g Aberdeen Angus Fillet 35

BREADS & SALADS

All sandwiches are served with fries

Scottish steak burger with Tigerlily burger sauce, smoked cheddar & fries 14.5

Buttermilk fried chicken burger with smashed avocado, tomato, ranch sauce & fries 14.5

Vegan plant based burger with satay slaw & sriracha ketchup (VG) 14.5

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

Korean bulgogi ribeye steak tacos, pear & mango slaw, crispy onions & chipotle mayonnaise 14

Reuben bagel, peppered salt beef & Monterey jack cheese, Russian dressing & pickles 12.5

Crispy duck & mango salad with hoi sin & honey dressing & lotus root crisps 12.95

Indonesian crisp vegetable salad with peanut dressing, soft boiled egg, prawn crackers & fried shallots (V) 10.5

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.

DINE OUT

SUNDAY - FRIDAY
2 MAIN COURSES FOR £15

Scottish steak burger
with 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)

Toulouse sausage with smoked pancetta,
braised puy lentils & savoy cabbage

Grilled flatbread club sandwich,
caramelised onion, tomato
& smoked cheddar with fries (V)

TO SHARE

Triple chocolate brownie jumbo cookie
with salted caramel ice cream
& chocolate sauce 5

BIT ON THE SIDE

Skinny fries 4

Hand cut chips 4

Baked sweet potato 4.5

Cream cheese mash 4.5

Sweet potato bhajis with mint yoghurt
& tamarind sweet chilli 4.5

Jasmine fragrant rice 3.5

Tomato & pickled shallot salad 4

Rocket & parmesan salad 4

Tempura courgette 4

DESSERTS

Vanilla cheesecake
with griottine cherry compote 7

Chocolate fondant
with peanut butter ice cream 7

Sticky toffee apple treacle tart
with vanilla ice cream 7

Plum, Madeira & almond crumble
with cinnamon custard 7

Triple chocolate brownie jumbo cookie with salted
caramel ice cream & chocolate sauce 7

Selection of I.J.Mellis cheeses
with oatcakes, red grapes & quince 10

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.