

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) 7.95

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

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

Roast haunch of Perthshire venison, kale & slow cooked venison, wild mushroom & mash pie, pickled walnut & sherry sauce 21

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

FROM THE GRILL

BURGERS

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

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

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

STEAKS

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

DESSERTS

Vanilla cheesecake with griottine cherry compote 7

Chocolate fondant with peanut butter ice cream 7

Sticky toffee apple treacle tart with milk 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

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.

DINE OUT

SUNDAY - THURSDAY | STARTER & MAIN £15

STARTERS

Soup of the day with sourdough bread

Chicken Caesar croquettes with gem lettuce, parmesan & Caesar dressing

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

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

Smoked ham hock fritters, pickled granny smith apple & aji salsa verde

MAINS

Thai green chicken curry with pak choi, green beans, red pepper, bamboo & steamed rice

Scottish steak burger with Tigerlily relish & fries

Slow cooked pork belly ramen, pak choi, noodles, bean sprouts, coriander & egg

Beer battered Scottish haddock with skinny fries, peas & tartare sauce

Yakitori noodles with Asian greens, fried egg & crispy shallots (V)

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

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

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.