

# TIGERLILLY

**LUNCH | 2 COURSES £25PP | 3 COURSES £30PP**

## STARTERS

Roasted red pepper & tomato soup with basil oil & crusty bread (vg)

Fig & beetroot salad with pink beetroot ketchup, smoked paprika & sage cheese (vg)

Serrano ham & manchego croquetas with saffron alioli & peashoot salad

Chicken liver parfait with cherry gel & toasted brioche

## MAINS

Scottish steak burger with Tigerlilly burger sauce, smoked applewood rarebit & fries (gf available)

Thai green vegetable curry with sweet potato, tenderstem broccoli, pak choi, red pepper, bamboo & steamed jasmine rice (vg)

Corn fed chicken with crisp pancetta, sautéed potatoes, wild mushroom & truffle cream

Tiger prawn & chorizo linguine with cherry tomatoes, rose harissa cream & rocket

## DESSERTS

Sticky toffee pudding with butterscotch & vanilla ice cream (v)

Dark chocolate & orange tart with orange sorbet (vg)

Caramelised fig tart with fourme D'ambert blue cheese & cherry puree

## BIT ON THE SIDE

Skinny fries with basil mayo **5.95**

Hand cut chips with truffle mayo **5.95**

Mull of Kintyre mac & cheese **5.95**

Steamed Jasmine rice **2.95**

Tenderstem broccoli with béarnaise sauce **5.95**

Pak choi with chilli, soy & garlic butter **5.25**

Garlic creamed spinach **5.95**

Blue cheese, rocket, walnut salad **5.25**

## SAUCES

Basil mayo **2** | Truffle mayo **2** | Peppercorn **3.5**

*Please inform your 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. Please note a discretionary 12.5% service charge will be added to your bill. Minimum 10 pax. Please note we operate a smart/casual dress code. Sorry but we do not allow any hen party paraphernalia including sashes and veils.*

# TIGER LILLY

**DINNER | 2 COURSES £32PP | 3 COURSES £37PP**

## STARTERS

Roasted red pepper & tomato soup with basil oil & crusty bread (vg)

Fig & beetroot salad with pink beetroot ketchup, smoked paprika & sage cheese (vg)

Serrano ham & manchego croquetas with saffron alioli & peashoot salad

Salt & pepper squid with black rice wine vinegar & chilli dipping sauce

## MAINS

Thai green veg curry with sweet potato & broccoli, pak choi, green beans, red pepper, bamboo & steamed rice (vg)

Corn fed chicken with crisp pancetta, sauteed potatoes, wild mushroom & truffle cream

Crispy duck leg with morcilla sausage, tomato & bean stew

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

8oz Sirloin steak with triple cooked chips, roast portobello mushrooms & rocket salad - £5 supplement

*Choice of garlic & herb butter, Peppercorn sauce or Béarnaise*

## DESSERTS

Sticky toffee pudding with butterscotch & vanilla ice cream (v)

Dark chocolate & orange tart with orange sorbet (vg)

Caramelised fig tart with fourme D'ambert blue cheese & cherry puree

## BIT ON THE SIDE

Skinny fries with basil mayo **5.95**

Hand cut chips with truffle mayo **5.95**

Mull of Kintyre mac & cheese **5.95**

Steamed Jasmine rice **2.95**

Tenderstem broccoli with béarnaise sauce **5.95**

Pak choi with chilli, soy & garlic butter **5.25**

Garlic creamed spinach **5.95**

Blue cheese, rocket, walnut salad **5.25**

## SAUCES

Basil mayo **2** | Truffle mayo **2** | Peppercorn **3.5**

*Please inform your 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. Please note a discretionary 12.5% service charge will be added to your bill. Minimum 10 pax. Please note we operate a smart/casual dress code. Sorry but we do not allow any hen party paraphernalia including sashes and veils.*