

TIGER LILLY

2 COURSES 19.50 | 3 COURSES 23.50

ALL-DAY SET MENU

Cocktail:

SAKURA BLOSSOM SPRITZ
Suntory Roku Gin | Cherry |
Yuzu | White Peach & Jasmine
Soda | Candy Floss **10.3**

Beer:

MADRÍ EXCEPCIONAL
Spain, 4.6% (*pint*) **6.65**

White:

BLEU BLANC PIQUEOUL,
TERRET, CÔTES DE THAU
France (175ml) **10** |
(250ml) **13.5**

Red:

LET IT BEE RED
Spain (175ml) **9.5** |
(250ml) **13.25**

Mocktail:

GUILT-FREE
FLORADORA (*Non-Alc*)
Whitley Neill Alcohol Free
Raspberry | Pressed Lime |
Raspberry | Ginger Ale **9.3**

STARTERS

TOM KHA

shiitake mushroom, red pepper,
fine beans, coconut, lemongrass
chilli & kaffir lime leaf broth (vg)

BEER-BATTERED

BUBBLE PRAWNS
dragon mayo

SWEET MISO

ROAST AUBERGINE
sesame, soy, spring onion
& chilli (vg)

CHICKEN LIVER PARFAIT

miso caramel, pickled daikon,
yuzu gel & milk bread

CULLEN SKINK

TARTLET
peat-smoked haddock,
cream, onion, parsley &
hollandaise sauce

MAINS

PORK TONKATSU

steamed sesame rice, pak choi &
Japanese tonkatsu sauce

HONEY & SOY GRILLED

CHICKEN SALAD
beetroot, feta & chicory

BUTTERNUT MASSAMAN CURRY

snow peas, spinach, toasted almonds
& steamed jasmine rice (vg)

SEA BASS FILLET

tarragon gnocchi, peas,
white wine & saffron
butter sauce

RED DRAGON SPICED

PRAWN RISOTTO
spring onion, coriander
& crispy seaweed

CHARGILLED
SIRLOIN STEAK
fries & rocket salad

*Choice of peppercorn
sauce, Café de Paris
butter or Béarnaise sauce*

+£5 supplement



DESSERTS

STICKY TOFFEE PUDDING

butterscotch & S. Luca
vanilla ice-cream (v)

DARK CHOCOLATE &

ORANGE TORTE
orange sorbet (vg)

RHUBARB & GINGER

CRÈME BRÛLÉE
blue poppy seed
shortbread biscuit

AFFOGATO S. Luca vanilla ice-cream & shot of espresso
ADD A SHOT OF: Frangelico | Tia Maria | Drambuie - 3.95
Amaretto | Lucky Liquor Orange - 4
Diplomático Reserva Rum - 4.25

