

TIGERLILY

ALL-DAY SET MENU

2 COURSES 19.50 | 3 COURSES 23.50

STARTERS

TOM KHA

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

SALT & PEPPER SQUID

dragon mayo

CHICKEN LIVER PÂTÉ

apple chutney, cornichons, brioche

PANKO

AUBERGINE BATONS

red pepper miso sauce,
spring onion (vg)

SMOKED SALMON

cream cheese, pickles,
lavosh crackers

MAINS

HONEY & SOY

GRILLED CHICKEN SALAD

beetroot, feta & chicory

SEA BASS FILLET

tarragon gnocchi, peas, white
wine & saffron butter sauce

SHAKSHUKA

chickpeas, aubergine
(vg)

PRAWN BIBIMBAP

spring onion, coriander
& crispy seaweed

FLAT IRON STEAK

fries, micro watercress & pickled shallots

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

+£5 supplement

DESSERT

STICKY TOFFEE PUDDING

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

DARK CHOCOLATE & ORANGE TORTE

orange sorbet (vg)

VANILLA PANNA COTTA

peach slices, ginger
crumble

AFFOGATO

S. Luca vanilla ice-cream & shot of espresso

ADD A SHOT OF: Frangelico | Tia Maria | Drambuie - 3.95

Disaronno Amaretto | Disaronno Velvet | Orange Liqueur - 4

Diplomático Reserva Rum - 4.25

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 13% service charge to your bill. 100% of all service charge goes to our staff. VAT at the standard rate is included. All major credit cards accepted.