

TIGERLILY BOOZY BRUNCH

Enjoy a your choice of cocktail on arrival and a selection of continental breakfast items for the table followed by one of our delicious breakfast dishes and either:

PROSECCO | £39.95 EACH OR: BOTTLED BEER
|£39.95 EACH OR: WHISPERING ANGEL PROVENCE
ROSE | £49.95 EACH

1. CHOOSE YOUR COCKTAIL

- FROSÉ**
Hoxton Pink Gin | Chambord | Whispering Angel
Provence Rosé | Strawberry
- SUMMER BERRY MARGARITA**
El Jimador Blanco Tequila | Chambord | Raspberry | Lime
- STARLIGHT SPRITZ**
Hendrick's Gin | Sauvignon Blanc | Yuzu | Elderflower |
Soda
- STRAWBERRY FRESCA**
Edinburgh Gin | Luxardo Aperitivo | Orange | Strawberry
- HOUSE BLOODY MARY**
Reyka Vodka | Tomato | Horseradish | Worcestershire |
Habanero
- BERRY COLLINS**
Gin Mare | Chambord | Lemon | Raspberry | Blackberry |
Soda
- NON-ALC MOJITO**
Caleno Light | Lime | Garden Mint | Cane Sugar
- NON-ALC SPICY MANGO SOUR**
Caleno Spicy | Mango | Habanero | Lemon | Egg White

2. CONTINENTAL PLATE TO SHARE

Freshly baked croissants, cured meats, cheese & toasts & preserves.

3. CHOOSE YOUR BRUNCH

- TIGERLILY GRILL**
Ayrshire bacon, pork sausage, haggis, black pudding,
grilled tomato, 2 fried eggs & toast
- TIGERLILY VEGGIE GRILL**
Grilled tomato, potato scone, pan roasted mushrooms,
veggie haggis, veggie sausage, baked beans, 2 fried eggs
& toast (v)
- BENEDICTS**
2 poached free range eggs on a toasted muffin with your
choice of smoked salmon, Ayrshire bacon or wilted spinach
(v), topped with hollandaise sauce
- THE HERBIVORE**
Crisp tattie tots, slow cooked Mexican beans, avocado cream,
mozzarella & spring onion (vg)
- BUTTERMILK CHICKEN WAFFLES**
Hot Belgium waffles with buttermilk fried chicken breast,
sriracha sauce & fried egg
- CHARGRILLED CHICKEN CAESAR SALAD**
with gem lettuce, shaved parmesan, anchovies &
brioche croutons

4. ADD A SIDE

POTATO SCONE	2.95
BAKED BEANS	2.95
MUSHROOMS	3.45
PORK SAUSAGE	3.95
HAGGIS	3.45
BLACK PUDDING	3.45
AYRSHIRE BACON	3.95
TATER TOTS	4.95

5. FINISH WITH A DESSERT

'FIRE & ICE' TIGERLILY FLAMING RUM BABA	8.95
with orange sorbet, caramel raisins & toasted meringue	
DARK CHOCOLATE FONDANT	8.95
with cherries & S.Luca vanilla ice cream	
STICKY TOFFEE PUDDING	7.95
with butterscotch & S.Luca vanilla ice cream (v)	
CHOCOLATE PRALINE CHOUX PASTRY	8.95
with chocolate ganache, praline cream & toasted hazelnut	
CARAMELIZED FIG TART	8.95
with Fourme D'ambert blue cheese & sour cherry puree	
TIGERLILY FONDUE	16.95
Marshmallows, strawberries, banana, profiteroles, chocolate brownies & mini cookies with white & dark chocolate dipping sauces.	

Please inform your waiter of any food allergies or dietary requirements you may have. Allergy information is available for each dish on our menu which 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 to your bill. 100% of all service charge goes to our staff. VAT @ standard rate is included. All major credit cards accepted. Boozy Brunch consists of a Frosé cocktail on arrival plus half a bottle of Prosecco per person OR half a bottle of Whispering Angel per Person OR 3 bottles of Staropramen per person OR 3 cocktails per person. Non-Alc option will come with a Non-Alc cocktails and half a bottle of Vilarnau 0.0% Cava.

