

NIBBLES

Garlic, rosemary & sea salt focaccia, crisp bread, whipped truffle & parmesan butter & crispy onions **6.75**

Picante gordal olives (vg) **6.75**

Malaysian roti bread with yellow dip (vg) **6.5**

Chargrilled flat breads with roasted red pepper houmous (vg) **6.75**

SMALL PLATES

Roasted red pepper & tomato soup, garlic & rosemary focaccia (vg) **6.95**

Dressed Scottish white crab & salmon gravlax with brioche crouton, spiced tomato & gin sauce **11.95**

Serrano ham & manchego croquetas with saffron alioli & pea shoot salad **8.95**

Sticky BBQ pork belly skewers, mango & peanut sauce **10.5**

Battered bubble prawns, brown crab mayo & lemon **9.75**

Steamed bao buns with Szechuan pickled cucumber, spring onion & Japanese mayo
with crispy chicken **10.95** with aubergine katsu (v) **9.75**

Twice baked Mull of Kintyre soufflé, garlic creamed spinach & shaved aged gouda (v) **9.95**

Salt & Pepper crispy squid, rice noodle salad, hot & sour dressing **10**

Fig & beetroot salad with pink beetroot ketchup, smoked paprika, cashew nut & sage cheese (vg) **8.75**

MAINS

Corn fed chicken with crisp pancetta, sautéed potatoes, wild mushrooms, caramelised shallot purée & truffle cream **19.95**

Crispy duck leg with morcilla sausage, tomato, roasted red pepper & bean stew **19.95**

Beer battered Scottish haddock with triple cooked chips & tartare sauce **17.95**

North Sea cod, gruyère & herb crust, tender stem broccoli, saffron potatoes & black garlic alioli **23**

Thai green curry, pak choi, peppers & steamed jasmine rice with chicken **19.95** or with sweet potato & tenderstem broccoli (vg) **18**

Roast butternut squash, pomegranate cous cous, tomato tagine, almonds & onion seed crackers (vg) **16.95**

Tiger prawn & chorizo linguine, harissa cream sauce & rocket **18.95**

Crispy Korean BBQ chicken bibimbap with steamed rice, fired egg & crispy shallots **15**

Skewered chicken souvlaki with chargrilled flat bread, pickled red cabbage, tomato, mint & coconut yoghurt **16.95**

FROM THE GRILL

BURGERS

Scottish steak burger with Tigerlily burger sauce, smoked Applewood cheddar rarebit & fries **16.95**

Buttermilk chicken burger with smashed avocado, spiced mayo & fries **17.75**

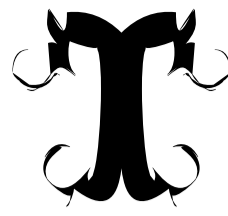
STEAK FRITES

Chargrilled tenderised Scottish rump steak with café de Paris butter & fries **19.95**

STEAKS

Chargrilled steak with triple cooked chips, roast Portobello mushrooms & rocket
Garlic & herb butter sauce | Peppercorn sauce | Béarnaise sauce

230g Sirloin **35** | 230g Ribeye **35.95** | 230g Fillet **40**



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.

TO SHARE

ITALIAN CHARCUTERIE PLATTER

with Mortadella, Milano salami, Parma ham, Gorgonzola, buffalo mozzarella, picante gordal olives, red pepper hummus, pickles, bread sticks, fresh baked bread, balsamic & olive oil **19.95**

ASIAN SHARING PLATTER

with chilli nuts, sticky BBQ pork skewers, salt & pepper squid, rice noodle salad, hot & sour dressing, sweet potato bhajis & sweet chilli dipping sauce **29.95**

BIT ON THE SIDE

Skinny fries with basil mayo **5.95**

Hand cut chips with truffle mayo **6.95**

Mull of Kintyre mac & cheese **6.95**

Steamed Jasmine rice **3.95**

Tenderstem broccoli with béarnaise sauce **5.95**

Pak choi with chilli, soy & garlic butter **5.75**

Blue cheese, rocket, walnut salad **5.75**

SAUCES

Basil mayo **2.5** | Truffle mayo **2.5** | Peppercorn **2.75**

DESSERTS

'Fire & ice' Tigerlily flaming rum baba, orange sorbet, toasted meringue **9.95**

Dark chocolate fondant, cherries & S.Luca vanilla ice cream **9.95**

Sticky toffee pudding with butterscotch & S.Luca vanilla ice cream (v) **8.95**

Chocolate praline choux pastry, chocolate ganache, praline cream, mint **9.95**

Selection of hand selected I.J.Mellis cheeses with oatcakes, red grapes & Arran chutney **12**

SHARING DESSERT

TIGERLILY FONDUE **17.95**

Marshmallows, strawberries, banana, profiteroles, chocolate brownies & mini cookies with white & dark chocolate dipping sauces.

SHARING COCKTAILS

DISCO BALL (Serves 8-10) **70**

Dead Man's Fingers Passionfruit Rum Dead Man's Fingers Spiced Rum
Passionfruit | Pineapple | Vanilla | Prosecco

SHARING OLD FASHIONED (Serves 8-10) **70**

Woodford Reserve | Angostura Bitters | Orange Bitters | Sugar

TIGER SIPHON SPRITZ (Serves 6) **50**

Hoxton Pink Gin | Belsazar Summer | Strawberry | Aperitivo |
London Essence Classic Tonic | Lemon



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. Dine Out includes a 125ml glass of house wine. Wine can be substituted for an alternative drink. We apply a discretionary 12.5% 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.

