

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**

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

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

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

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

Scottish buffalo mozzarella, tomato, rocket pesto & gazpacho sauce **9.95**

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

MAINS

Pork schnitzel with parmesan, mushroom sauce & fries **16.95**

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

Skewered Chicken Souvlaki, pickled red cabbage, chargrilled flat bread, mint & yoghurt dressing **17.95**

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

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

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) **18.95**

Crispy Korean BBQ chicken bibimbap with steamed rice, fired egg & crispy shallots **15.95**

SALADS & BREADS

Tiger roast chicken & bacon club sandwich with tomato, lettuce & tarragon mayonnaise & fries **15.95**

Shaved pastrami toasted Rubeen sandwich with dill pickles, Swiss cheese, sauerkraut, Russian dressing & fries **15.95**

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

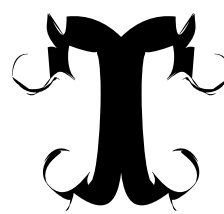
Buttermilk chicken burger, smashed avocado, tomato, spiced mayo & fries **17.75**

Crispy duck salad, mango salsa, hoisin & honey dressing, lotus root crisps **17.95**

Fig & beetroot salad, pink beetroot ketchup, smoked paprika, cashew nut & sage cheese (VG) **13.95**

Bang bang chicken salad with peanut dressing, crisp noodles & lime **15.95**

Chargrilled chicken Caesar salad, cos lettuce, shaved grana padano, anchovies & brioche croutons **15.95**



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**

FROM THE GRILL

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**

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, caramel raisins & toasted meringue **9.95**

Dark chocolate fondant with 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 with chocolate ganache, praline cream & toasted hazelnut **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.

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 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.

