

AFTERNOON TEA

Served 3pm—6pm

TIGERLILY TEA

per person £15.95

Sandwiches

Smoked salmon & cream cheese, egg & cress

Homemade fruit scone with jam & clotted cream, glazed lemon tartlet, chocolate brownie, Tigerlily iced cupcake, macarons from Madeleine of Stockbridge

With a choice of Eteaket tea:

English Breakfast, Royal Earl Grey, White Peony or Perfect Peppermint

DELUXE TEA

per person £19.95

As above, with a glass of Botter Rosato Sparkling Rosé

CHAMPAGNE TEA

per person £25.95

As above, with a glass of Veuve Clicquot Yellow Label

CREAM TEA

per person £8.95

Cucumber finger sandwiches

Homemade fruit scone with jam & clotted cream

With a choice of Eteaket tea:

English Breakfast, Royal Earl Grey, White Peony or Perfect Peppermint

ETEAKET SPECIALITY TEAS

Eteaket is an independent Edinburgh tea company that travel all over the world in search of the finest teas: awarded Best Tea in the UK at the Beverage Standards Awards 2012

Rose Flower Blossom £2.95

Premium green tea & delicate rose petals are crafted together by skilled artisans. Flowers blossom when steeped in hot water.

Blooming Marvellous £2.95

Sencha green tea is perfectly coupled with bright mallow & sunflower petals, exquisite rosebuds, vanilla & fresh tangy fruit.

Strawberries & Cream £2.95

Pieces of strawberry, apple & pineapple mingle with hibiscus, elderberries & rose hip peel to create this exquisite fruit infusion.

Big Red Rooibos £2.95

This award winning pure premium grade Rooibos has a soft, but at the same time tart, flavour with top notes of oranges and dried hay. This caffeine free brew offers a great combination of health & flavour.

HOT DRINKS

	<i>Illy Caffè</i>	<i>Artisan Tigerlily Roast</i>
Flat white	£2.60	£2.85
Espresso	£2.40	£2.85
Double espresso	£2.60	£2.85
Cappuccino	£2.70	£2.85
Macchiato	£2.55	£2.85
Long black	£2.60	£2.85
Caffè latte	£2.70	£2.85
Hot chocolate		£2.70
Hot chocolate with marshmallows		£2.80
Eteaket Teas		£2.60
English Breakfast / Royal Earl Grey / White Peony / Perfect Peppermint / Green Tea		

Day Menu served 12pm—6pm.

STARTERS

Tigerlily fresh soup	£4.50
Thai coconut & chicken dumpling rice noodle soup	£5.50
Crispy duck & vermicelli spring rolls with plum & pineapple dipping sauce	£6.25
Chargrilled asparagus, free range poached egg & hollandaise sauce	£5.45
Cherrywood house smoked chicken & avocado, golden beetroot dressing	£5.95
Rosary goats cheese & caramelised onion tart with fresh tomato & caper sauce	£5.95
Hot smoked salmon & chive croquettes with tomato & shallot relish	£6.25
Salt & pepper squid with Vietnamese salad & lime dressing	£6.45
Duck liver pâté with apple jelly & toasted brioche	£6.25
<i>Recommended</i> – 125ml glass of Torreon Late Harvest Reserva	£5.95
Pea & mint risotto with white pickled mushroom & Grana Padano	£6.25

CRUSTACEA

West Coast Cumbrae oysters, shallot vinaigrette	½ dozen £10.00 / dozen £20.00
Isle of Skye langoustines, garlic herb butter & dressed rocket	Four £12.00 / Eight £24.00
Scottish lobster, hand cut chips, salad – simply grilled	Half £22.00 / Whole £40.00
Cold seafood platter – ½ lobster, crab claws, oysters, langoustines & gambas	£38.00
Shetland mussels – Thai with coriander, chilli, ginger & lime	£5.95 / £10.95
Marinière with white wine & garlic	£5.95 / £10.95

SHARING PLATTERS

Spanish Charcuterie & Cheese Board	£16.95
Tetilla, Villarejo Manchego & Garrotxa cheeses with jamón serrano, picante chorizo & lomo Spanish meats with homemade bread, piquillo pepper chutney	
Seafood plate	£19.95
Gambas, salmon & dill gravadlax, home smoked tuna & crème fraîche pot, crab claws & Thai mussels, served with watercress & lemon mayo	

T I E Please inform your waiter of any food allergies or dietary requirements.
E R L We apply a discretionary 12.5% service charge on tables of 5 or more.
I L Y VAT at the standard rate is included. All major credit cards accepted.

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SALADS & SANDWICHES

Asian beef salad with mixed greens, beansprouts, toasted almonds & lemongrass dressing	£9.95
Caesar salad made with baby gem lettuce & granary croûtons	
– Chargrilled chicken	£9.95
– Pan fried king prawns	£9.95
Feta, quinoa & chick pea salad with raisin, green apple & tahini dressing	£9.50
Charred chicken, avocado & bacon on homemade focaccia	£9.95
Hand cut Scottish rib eye steak sandwich on homemade Tuscan bread with béarnaise sauce	£10.95
Vegetarian club with smoked Applewood cheddar, plum tomatoes, red onion marmalade & rocket	£9.95

MAINS

Tigerlily main of the day	
Spinach & roasted red pepper agnolotti pasta with shaved asparagus & tomato mascarpone sauce	£11.45
28 day dry aged Scottish rib eye steak, hand cut chips & béarnaise sauce	£19.95
Tigerlily fish & hand cut chips – beer battered market fish, homemade tartare sauce & mushy peas	£14.95
Pan fried Loch Duart salmon with olives, ricotta & pine nut ravioli & spinach with dill cream sauce	£15.25
Orkney beef burger with smoked mayonnaise, mature cheddar, hand cut chips & battered onion rings	£11.75
Chicken penne with ricotta, aubergine, tomato, spring onions & fresh basil	£12.95
Oriental pork belly with crisp crackling, bok choy, jasmine rice & spiced jus	£14.75
Charred polenta with roasted tomatoes & Rosary goats cheese	£12.95

SIDES

Wok fried bok choy with garlic & chilli	£3.95
Roasted new potatoes with chorizo & rocket	£3.95
Snow peas & toasted pine nuts in virgin olive oil	
Chilli green beans	£3.95
Mixed salad	£3.95
Rocket, pear & Manchego salad with house dressing	£3.95
Vine tomato & onion salad with Chardonnay vinaigrette	£3.75
Baby gem lettuce & avocado dressing	£3.75
Shoestring fries with basil mayo	£3.95
Mash – truffle, fine herb or mustard	£3.95

DESSERTS

Warm chocolate fondant & vanilla bean ice cream	£6.25
Sticky ginger pudding with caramelised banana & vanilla ice cream	£6.25
Baked white chocolate cheesecake with pecan toffee sauce	£6.25
Passion fruit tart with mascarpone cream	£6.25
Crème brûlée with pink rhubarb & pistachio biscotti	£6.25
Clark's Scottish cheeses – with spiced pear chutney, oatcakes & organic honeycomb	£8.45

Homemade Ice cream	Homemade Sorbet	per scoop £1.95
Chocolate	Passion fruit	
Vanilla	White peach	

SHARING DESSERT PLATES

Mixed	£19.95
Baked white chocolate cheesecake with pecan toffee sauce, crème brûlée, passion fruit tartlets, chocolate brownie with mascarpone & homemade vanilla ice cream	
Fondue	£12.75
Marshmallows, strawberries, bananas, biscotti, cookies & choux buns with white & dark chocolate dipping sauce	
Cockburn's Cheese Board	£22.50
½ bottle of Cockburn's Special Reserve port with Clark's cheeses, spiced pear chutney, oatcakes & organic honeycomb	