

GLASGOW
TIFFNEY'S
STEAKHOUSE
"THE HOME OF DRY AGED BEEF"

DESSERT MENU

All our desserts are hand made using only the finest ingredients

Crème Brulee £8-

Sticky Toffee Pudding £8-

Butterscotch, Vanilla Ice Cream

Chocolate Fondue £8-

Chantilly Cream, Chocolate Nibbles

Strawberry Parfait £8-

Shortbread Crumb, Lemon Jelly

Affogato al Caffè £6-

Coffee, Vanilla Ice Cream, Amaretto Biscuit

Cheeseboard £10-

Chutney, Biscuits and Oatcakes

Extra Biscuits £2-

To accompany your cheese

VISTAMAR LATE HARVEST MOSCATEL, 125ml **£5-**

CROFT LBV 125ml **£5-**

