

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

DESSERT MENU

All our desserts are hand made using only the finest ingredients

Citrus Curd Meringue £8-

Lemon sponge, lychee sorbet

Sticky Toffee Pudding £8-

Butterscotch, Vanilla Ice Cream

Roasted Rhubarb £8-

Puff pastry, orange sorbet, orange and rhubarb gel

Chocolate Fondant £8-

Baileys ice cream

Strawberry and Vanilla Mousse £8-

Shortbread strawberry consommé

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-**

