

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

DESSERT MENU

All our desserts are hand made using only the finest ingredients

Crème Brûlée, £8-

Shortbread, berries

Sticky Toffee Pudding £8-

Butterscotch-Vanilla Ice Cream -

Chocolate delice, £8-

Blood orange, honeycomb ice cream, coffee tuille

Passion fruit posset, £8-

Crispy yoghurt, compressed strawberries

Rhubarb crumble £8-

Chantilly cream, lemon balm

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 **£6.5-**

