

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

DESSERT MENU

All our desserts are hand made using only the finest ingredients

Bakewell sponge £8-

raspberry gel, amaretto cherries, crème fraiche

Sticky Toffee Pudding £8-

Butterscotch sauce, Vanilla Ice Cream -

Triple chocolate brownie £8-

salted caramel sauce, vanilla ice cream

Crème brûlée £8-

shortbread, Scottish berries

Apple and blackberry gingerbread crumb £8-

Sauce anglaise

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-**

