

GLASGOW

TIFFNEY'S

STEAKHOUSE

"THE HOME OF DRY AGED BEEF"

WHEN YOU ARRIVE

Warm Bread Loaf

£3-

Mixed Olives

£3-

Balsamic Baby Onions

£3-

STARTERS

Soup of the Day

Fresh sourdough bread
£5 -

Hand Dived West of Kintyre Scallops

Squid Ink, Cauliflower Puree, Herring Caviar
£12-

Parmesan Gnocchi

Mushroom Consommé, Candied Walnuts
£12-

Chicken Liver Parfait

Toasted Brioche, Spiced Apple Chutney
£10-

Pan Fried Belly Pork

Crispy Quail Egg, Sweet potato Puree
£10 -

Oysters

Plus today's accompaniment
£3 each-

Slow Cooked Egg

Chicken Croquette, Parmesan Crumb
£10-

Orkney Crab

Baby Radish, Sourdough Crisp
£12-

STEAKS

We are proud members of the Scotch Beef Club. All our beef is reared in the North East of Scotland. Dry aged on the bone for a minimum of 70 days in our own ageing store. Adding only our secret trademark seasoning and flame grilling to produce a real intense flavour.

House Cuts

Rib-Eye, 300g £32 -

Sirloin, 300g £32 -

Extra Matured Fillet Steak ~ Served off the Bone ~

As good as it gets!
Extra matured on the bone for 84 days. Dry ageing for 84 days gives an unprecedented concentration of flavours and tenderness.

A truly special steak and one to savour.

£19-/100g Cut to Order

Signature Bone-In Cuts

Our Signature cuts are matured on the bone for a minimum of 70 days. Flavours released from the bone during grilling gives a sweet, juicy succulent taste.

Tomahawk Steak 500g £40-
Cote de Boeuf 500g £40-
T-Bone 500g £40-



~ Suitable for Sharing ~

Porterhouse T-Bone approx. 1kg £9-/100g

Ask for today's weights

Extra Dry Aged

We have taken our own in-house ageing process to new heights. We have selected and dry aged our traditional ribeye to age for 16 weeks (112 days).

£19-/100g Cut to Order

(subject to availability)
Minimum weight 400g
Suitable for sharing

Choose Below to Accompany Your Steak:

Potatoes:

Chipped Roosters | Mashed Potato
Rosemary and Garlic Roast Potatoes

Sauce:

Pepper Sauce | Chimichurri Butter | Sauce Bearnaise
Smoked Garlic Butter | Bone Marrow Jus | Blue Cheese Sauce

Add 4 King Prawns

to any steak £5 -

Add Haggis

to any steak £3 -

SIDES

Creamed Spinach £5-

Rocket, Parmesan Balsamic Salad £4-

Sautéed Garlic Mushrooms £5-

Crispy Onion Rings £5-

Mac 'n' Cheese £5-

Tenderstem Broccoli £5-

Extra Potatoes (Rosemary, Mash, Chipped Rooster) £3-

Extra Sauce £2-

It is the diners responsibility to advise server of any allergens or dietary requirements