

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
sourdough bread
£5 -

Hand Dived West of Kintyre Scallops
sweet potato, chilli lime,
crushed passion fruit gel, bacon crisp
£14 -

Goat Cheese
caramelised onion bon bons
texture of beetroot
£10 -

Buttered Langoustine
spring onion, chorizo risotto
£12 -

Pan Fried Duck Breast
celeriac truffle puree
crispy duck leg croquette
buttered baby vegetables
£10-

Glazed Pork Cheeks
black pudding crumb, carrot purée
crispy Pomme Anna
£12 -

STEAKS

We are proud members of the Scotch Beef Club. Our beef is reared in Speyside in Scotland. Dry aged on the bone for a minimum of 70 days in our own ageing store. Quality from a natural environment and famed for its superior grass fed livestock.

Extra Matured Fillet Steak

As good as it gets!
Millers of Speyside AAA Gold
standard Aberdeen Angus gives
an unprecedented
concentration of flavours and
tenderness.
A truly special steak and one to
savour.

£19-/100g Cut to Order

House Cuts

Sirloin, 300g £32 -
Rib-Eye, 300g £32 -

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 £42-
Cote de Boeuf 500g £42-
T-Bone 500g £42-



Suitable for Sharing

Chateaubriand

Specially prepared from the head of the fillet. This literally melts in your mouth
£20- /100g*

Porterhouse T-Bone

£9.50-/100*

Cote de Beouf £9.50-/100g*

*Ask for today's weights

Extra Dry Aged

We have selected and dry aged our traditional ribeye to age for a minimum of 16 weeks (112 days). Adding only our secret trademark seasoning and flame grilling to produce a real intense flavour.

Ribeye

£19-/100g Cut to Order

Choose Below to Accompany Your Steak:

Potatoes:

Chipped Roosters | Mashed Potato
Rosemary and Garlic Roast Potatoes
Fondant Potato

Sauce:

Pepper Sauce | Café De Paris Butter | Sauce Bearnaise
Smoked Garlic Butter | Bone Marrow Jus | Blue Cheese Sauce
Sauce Diane

Add 4 King Prawns

to any steak £6 -

Add Haggis

to any steak £3 -

SIDES

Sticky Red Cabbage £5-

Creamed Leeks £5-

Sautéed Garlic Mushrooms £5-

Creamed Spinach, hint of Nutmeg £5-

Crispy Onion Rings £5-

Mac'n'Cheese £5-

Chilli Tenderstem Broccoli £5-

Extra Sauce £2-

At Tiffney's we strive to make the experience here very special for you. If there are any dietary or allergy requirements we should know about, please make those known to your server. Thank you