

GLASGOW

TIFFNEY'S

STEAKHOUSE

"THE HOME OF DRY AGED BEEF"

WHEN YOU ARRIVE

Warm Bread Loaf
£4-

Mixed Olives
£4-

Fresh Cumbrae
Oysters £3-

Balsamic Baby Onions
£4-

STARTERS

Soup of the Day
sourdough bread
£7 -

Hand Dived West of Kintyre Scallops
dill emulsion, smoked fish veloute,
gribiche, pancetta, samphire
£16-

Fillet of Beef Tartare
egg yolk jam , Parmesan crisp
£14 -

Burrata
heritage tomato salad,
basil pesto
£12 -

Crispy Pork Belly
aubergine purée, olive tapenade
crispy shallots, pickled fennel
£14-

Flame Grilled Chicken Thigh
sauteed wild mushrooms,
roast corn, black garlic emulsion
£13 -

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 £36 -

Rib-Eye, 300g £36 -

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
Cote de Boeuf
T-Bone

500g £48-
500g £48-
500g £44-



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*

*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 potatoes |
Dauphinoise Potatoes

Sauce:

Pepper Sauce | Chimichurri Butter | Sauce Bearnaise |
Smoked Garlic Butter | Bone Marrow Jus | Whiskey cream Sauce

Add 4 King Prawns

to any steak £6 -

Add Haggis

to any steak £4 -

SIDES

Honey Glazed Chantenay Carrots £5-

Beer Battered Crispy Onion Rings £5-

Sautéed Garlic Mushrooms £5-

Truffled cauliflower cheese, £5-

Lemon and black pepper Roasted Asparagus £6-

Baked Mac 'n' Cheese £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