

GLASGOW

# TIFFNEY'S

STEAKHOUSE

"THE HOME OF DRY AGED BEEF"

## WHEN YOU ARRIVE

Warm Bread Loaf  
£4-

Mixed Olives  
£4-

Fresh Cumbrae Oysters  
£3- each

Balsamic Baby Onions  
£4-

## STARTERS

Soup of the Day  
sourdough bread  
£7-

Haggis,  
turnip purée,  
pomme dauphine,  
pickled pumpkin,  
crispy shallots  
£12-

Hand Dived West of Kintyre Scallops  
Jerusalem artichoke, brown butter sauce,  
petits pois, crispy kale  
£16-

Crispy Pork Belly  
Stornaway black pudding, apple,  
black garlic emulsion,celeriac remoulade  
£14-

Pan fried cod  
cream infused Arbroath smokies,  
pickled tatties, chive oil,  
beer batter crumbs  
£14-

Honey glazed goats cheese,  
heritage beetroot salad, pickled  
blackberries, candied walnuts  
£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 500g £48-  
Cote de Boeuf 500g £48-  
T-Bone 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 | Blue cheese sauce | Sauce Bearnaise |  
smoked Garlic Butter | Bone Marrow Jus |  
Whisky cream Sauce | truffle butter

#### 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-

BBQ corn on the cob £5-

Creamed brussel sprouts, with smoked pancetta £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