

GLASGOW

TIFFNEY'S

STEAKHOUSE

"THE HOME OF DRY AGED BEEF"

WHEN YOU ARRIVE

Warm Bread Loaf
£4-

Mixed Olives
£4-

Fresh Cumbrae Oysters
with today's accompaniment
£3- each

Balsamic Baby Onions
£4-

STARTERS

Soup of the Day
sourdough bread
£7 -

Hand Dived West of Kintyre Scallops
squid ink, bbq corn, chorizo, samphire,
£15-

Pan fried cod,
warm tartare sauce, fennel salad,
beer batter crumb, dill oil
£13 -

Haggis,
pomme dauphine,
neep purée, pickled turnip,
carrot crisps
£11 -

Confit chicken,
wild mushrooms, smoked potato purée,
truffle emulsion, roast chicken jus
£12-

Goats cheese mousse,
baby beetroot, candied walnut, dill
buttermilk dressing
£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 £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-/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 potatoes |
Dauphinoise Potatoes

Sauce:

Pepper Sauce | Chimichurri 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 £4 -

SIDES

Honey glazed Chantenay carrots £5-

Crispy Onion Rings £5-

Sautéed Garlic Mushrooms £5-

Braised red cabbage, £5-

Chilli and almond Tenderstem Broccoli £6-

Mac 'n' Cheese £5-

Extra Sauce £2-

Truffle and Parmesan Fries £6-

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