

GLASGOW
TIFFNEY'S
STEAKHOUSE
"THE HOME OF DRY AGED BEEF"

DESSERT MENU

All our desserts are hand made using only the finest ingredients

Rhubarb crumble £8-

Chantilly cream, lemon balm

Sticky Toffee Pudding £8-

Butterscotch sauce, Vanilla Ice Cream -

Chocolate caramel Mousse £8-

raspberry gel, crispy yoghurt

Passionfruit Pannacota £8-

bbq pineapple, compressed strawberries

Affogato al Caffè £6-

Coffee, Vanilla Ice Cream, Amaretto Biscuit

Cheeseboard £10-

Chutney, Biscuits and Oatcakes

Extra Biscuits £2-

To accompany your cheese

VISTAMAR LATE HARVEST MOSCATEL, 125ml **£5-**

CROFT LBV 125ml **£6.5-**

