

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 -

Cured Scottish Salmon
horseradish cream, dill,
crispy capers
£14 -

Hand Dived West of Kintyre Scallops
crushed peas, marinere cream, crispy kale
£16-

Chicken and Leek Terrine
apple and apricot chutney,
wild mushrooms, tarragon
£12-

Braised Ox Cheek
caramelised onion puree,
black truffle emulsion,
pickled carrots
£13 -

Jerusalem Artichoke Risotto
pesto bianco, aged parmesan
£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 £38 -

Rib-Eye, 300g £38 -

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 | Bone marrow jus | 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-

Truffle Cauliflower Cheese £5-

Beer Battered Crispy Onion Rings £5-

Lemon Roasted Tenderstem Broccoli £6-

Extra Sauce £2-

Sautéed Garlic Mushrooms £5-

Baked Mac 'n' Cheese £5-

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