

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

DESSERT MENU

All our desserts are hand made using only the finest ingredients

Blueberry and Almond tart £8-

blueberry compote, Katy Rogers crème fraiche

Sticky Toffee Pudding £8-

Butterscotch sauce, Vanilla Ice Cream -

Crème brulee £8-

Scottish berries, shortbread

Caramelised Peaches £8-

vanilla sponge, Chantilly cream, raspberry sorbet

Affogato al Caffè £6-

Coffee, Vanilla Ice Cream, Amaretto Biscuit

Cheeseboard £12-

Chutney, Biscuits and Oatcakes

Extra Biscuits £2-

To accompany your cheese

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

CROFT LBV 125ml **£6.5-**

