

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

DESSERT MENU

All our desserts are hand made using only the finest ingredients

Apple and Bramble Crumble £8-

Chantilly cream, candied walnuts

Sticky Toffee Pudding £8-

Butterscotch sauce, Vanilla Ice Cream -

Lemon Posset £8-

vanilla sponge, raspberry gel, lemon balm

Chocolate delice £8-

cocoa tulle, coffee ice cream

Affogato al Caffè £6-

Coffee, Vanilla Ice Cream, Amaretto Biscuit

Selection L.J. Mellis cheese £12-

Chutney, Quince, artisan crackers and Biscuits

Extra Biscuits £2-

To accompany your cheese

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

CROFT LBV 125ml **£6.5-**

