

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-

Hand Dived West of Kintyre Scallops
Jerusalem artichoke foam, samphire,
pickled Gironle
£17-

Crispy Lamb Shoulder
Parma ham, cauliflower puree, crushed cleriatic,
apple jus
£14-

Foraged Mushroom Risotto
aged Parmesan, truffle oil,
crispy kale
£11 -

Iberico Pork Cheeks
butternut squash, crispy sage,
pumpkin seeds
£14-

Wild Seabass
lemongrass & coconut curry, pickled mango,
puffed rice, cashew
£14-

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 500g £52-
Cote de Boeuf 500g £52-
T-Bone 500g £49-



Suitable for Sharing Chateaubriand

Specially prepared from the head of the fillet. This literally melts in your mouth
£20- /100g*

Porterhouse T-Bone £10.50-/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 | Smoked Mashed Potato |
Rosemary & Garlic Potatoes |
Truffle & Parmesan fries

Sauce:

Pepper Sauce | Bone Marrow Jus |
Chimichurri sauce |
Garlic & Parsley Butter | Sauce Bearnaise |
Whisky Cream Sauce

Add 4 King Prawns
to any steak £6 -

Add Haggis
to any steak £4 -

SIDES

Honey Glazed Chantenay Carrots £5-

Beer Battered Crispy Onion Rings £5-

Sautéed Garlic Mushrooms £5-

BBQ Chilli Corn on Cob £6-

Roasted Tenderstem Broccoli with Sesame £6-

Baked Mac 'n' Cheese £5-

Extra Sauce £2-

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