



When you arrive

WARM BREAD LOAF £5-	MIXED OLIVES £6-	FRESH CUMBRAE OYSTERS WITH TODAY'S ACCOMPANIMENT £3- EACH	BALSAMIC BABY ONIONS £6-
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For Starters

BRAISED SHORT RIBS £15- CRISPY POLENTA, CAULIFLOWER PUREE, BLACK GARLIC EMULSION, WILD MUSHROOMS, JUS	HAND DIVED WEST OF KINTYRE SCALLOPS £18 PARSNIP VELOUTE, SMOKED PANCETTA, SPROUTS, CURRY OIL	FILLET OF NORTH SEA COD £15- BORLOTTI BEAN CASSOULET, PICKLED SHALLOTS,
SOUP OF THE DAY £7- WITH FRESH SOURDOUGH BREAD	HAM HOUGH TERRINE £12- ROASTED APPLE, PICCALILLI, BACON- QUAILS EGG, AND SHALLOT CRUMB	EGG PAPPARDELLE £12- HAZELNUT RAGU, PARMESAN FOAM, BASIL OIL

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**

Suitable for sharing

CHATEAUBRIAND

SPECIALLY PREPARED FROM THE
HEAD OF THE FILLET. THIS
LITERALLY MELTS IN YOUR MOUTH
£20- /100g*

PORTERHOUSE T-BONE

£12-/100*

*ASK FOR TODAY'S WEIGHTS

Mains

FLAME GRILLED CHICKEN BREAST
£25- SMOKED MASH POTATO,
CHARRED CORN, TENDERSTEM
BROCCOLI, ROAST CHICKEN SAUCE

HOUSE CUTS

SIRLOIN	300G	£38-
RIBEYE	300G	£38-
TOMAHAWK	500G	£60-
COTE DE BOEUF	500G	£60-
TBONE	500G	£58-

CHOOSE A SIDE OF HAND CUT
CHIPS, MASH POTATO OR
GARLIC & ROSEMARY POTATOES
PLUS A COMPLIMENTARY SAUCE
TO ACCOMPANY YOUR HOUSE CUT

EXTRA DRY AGED RIBEYE

£19-/100g cut to order

OUR TRADITIONAL RIBEYE DRY AGED
FOR A MINIMUM OF 12 DAYS ADDING
ONLY OUR SECRET TRADEMARK
SEASONING AND FLAME GRILLED TO
PRODUCE A REAL INTENSE FLAVOUR

SAUCES £3- EACH

PEPPER SAUCE
BLUE CHEESE SAUCE
SAUCE BEARNAISE
GARLIC AND PARSLEY BUTTER
BONE MARROW JUS
WHISKY CREAM SAUCE

ADD :-

4 KING PRAWNS TO ANY STEAK
£6-

HAGGIS TO ANY STEAK **£4-**



JERUSALEM ARTICHOKE RISOTTO
£23- TRUFFLE, AGED PARMESAN,
CRISPY KALE

SOLE MEUNIERE **£30-**
SIDES OF LEMON SOLE WITH
PARSLEY, CAPERS,
LEMON BROWN BUTTER

Sides £6- each

BEER BATTERED CRISPY ONION
RINGS

PURPLE SPROUTING BROCCOLI
WITH LEMON AND ALMONDS

ORANGE AND GINGER GLAZED
CHANTENAY CARROTS

SAUTEED GARLIC MUSHROOMS

TRUFFLE CAULIFLOWER CHEESE

MAC 'N' CHEESE

At Tiffney's we strive to make the experience very special for you. If there are any dietary or allergy requirements we should know about, please make those known to your server.