



## When you arrive

WARM BREAD LOAF

£5-

MIXED OLIVES

£6-

FRESH CUMBRAE OYSTERS

WITH TODAY'S ACCOMPANIMENT

£3- EACH

BALSAMIC BABY ONIONS

£6-

## For Starters

ROASTED PORK BELLY £16-  
CARAMELISED ONION PUREE,  
SMOKED RED PEPPER CHUTNEY,  
BLACK PUDDING POTATO TERRINE

SOUP OF THE DAY £7-  
WITH FRESH SOURDOUGH BREAD

HAND DIVED WEST OF KINTYRE  
SCALLOPS £19  
ARBROATH SMOKIES CREAM,  
BBQ CORN, PICKLED POTATOES,  
CHIVE OIL

FREGOLA SARDA £12-  
WILD MUSHROOMS, TRUFFLE OIL,  
AGED PARMESAN

WHISKY CURED SALMON £15-  
APPLE AND DILL CONSOMMÉ,  
CUCUMBER, CRISPY KALE,  
KETA CAVIAR

GRILLED LAMB CHOPS £14-  
GRILLED ASPARAGUS,  
RED WINE JUS

**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

PORTERHOUSE T-BONE

£12-/100g\*

CHATEAUBRIAND

SPECIALLY PREPARED FROM THE  
HEAD OF THE FILLET. THIS  
LITERALLY MELTS IN YOUR MOUTH

£20- /100g\*

\*ASK FOR TODAY'S WEIGHTS

### Mains

### HOUSE CUTS

|               |      |      |
|---------------|------|------|
| SIRLOIN       | 300G | £38- |
| RIBEYE        | 300G | £38- |
| TOMAHAWK      | 500G | £58- |
| COTE DE BOEUF | 500G | £58- |
| TBONE         | 500G | £54- |

CHOOSE A SIDE OF POTATOES  
PLUS A COMPLIMENTARY SAUCE  
TO ACCOMPANY YOUR HOUSE CUT

### EXTRA DRY AGED RIBEYE

£19-/100g cut to order. MIN 300G

OUR TRADITIONAL RIBEYE DRY AGED  
FOR A MINIMUM OF 112 DAYS ADDING  
ONLY OUR SECRET TRADEMARK SEA-  
SONING AND FLAME GRILLED TO PRO-  
DUCE A REAL INTENSE FLAVOUR

### SAUCES

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

### POTATOES

HAND CUT CHIPS, MASH POTATO,  
GARLIC & ROSEMARY POTATOES  
TRUFFLE AND PARMESAN FRIES (£3  
SUPPLEMENT)

### ADD :-

4 KING PRAWNS TO ANY STEAK £6-  
HAGGIS TO ANY STEAK £4-  
EXTRA SAUCE £3-  
EXTRA POTATO £4-

FLAME GRILLED CHICKEN BREAST  
£25- HERB CRUSHED NEW  
POTATOES, CHARRED CORN,  
LEMON AND THYME CHICKEN SAUCE

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

PAN FRIED MONKFISH TAIL £30-  
HERB CRUSHED NEW POTATOES,  
PETIT POIS, CRISPY KALE,  
LEMON AND CHIVE BEURRE BLANC

### Sides £6- each

BEER BATTERED CRISPY ONION  
RINGS

TENDER STEM BROCCOLI  
WITH BASIL PESTO

HONEY GLAZED CHANTENAY  
CARROTS

SAUTÉED GARLIC MUSHROOMS

TRUFFLE AND PARMESAN FRIES

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.