



When you arrive

WARM BREAD LOAF

£5-

MIXED OLIVES

£6-

FRESH CUMBRAE OYSTERS

WITH TODAY'S ACCOMPANIMENT

£4- EACH

BALSAMIC BABY ONIONS

£6-

For Starters

BRAISED SHORT RIB £16-

PICKLED BABY CARROTS,
PARSNIP PUREE,
CRUSHED CELERIAC,
JUS

SOUP OF THE DAY £7-

WITH FRESH SOURDOUGH BREAD

HAND DIVED WEST OF KINTYRE

SCALLOPS £19-

SMOKED CHESTNUT VELOUTE,
SAMPHIRE, TRUFFLE OIL,
JERUSALEM ARTICHOKE CRISPS ,

PEARL BARLEY RISOTTO £12-

BUTTERNUT SQUASH, CRISPY SAGE,
AGED PARMESAN

PAN FRIED SEA BASS £15-

THAI GREEN CURRY,
PARMESAN RICE CAKE,
PICKLED FENNEL, BASIL OIL,

DUCK LEG TERRINE £14-

CRANBERRY COMPOTE, PICKLED
FIGS, TOASTED HAZELNUT

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
SEASONING AND FLAME GRILLED TO
PRODUCE A REAL INTENSE FLAVOUR

SAUCES

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

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-

GRILLED CHICKEN BREAST £25-

BRAISED RED CABBAGE,
BABY POTATOES, BUTTERED
CARROTS, WHISKY CREAM SAUCE

FRESH EGG PAPPARDELLE £23-

WILD MUSHROOMS,
JERUSALEM ARTICHOKE,
TRUFFLE OIL, AGED PARMESAN,

PAN FRIED SHETLAND COD £30-

HICKORY SMOKED MASH ,
SAMPHIRE, CRISPY KALE,
LEMON AND HERB BEURRE BLANC

Sides £6- each

BEER BATTERED CRISPY ONION
RINGS

CREAMED BRUSSEL SPROUTS
WITH SMOKED PANCETTA

HONEY GLAZED CHANTENAY
CARROTS

SAUTÉED GARLIC MUSHROOMS

BRAISED RED CABBAGE

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.