



TIFFNEY'S



THE GLASGOW STEAKHOUSE®



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

WILD MUSHROOM AND
TRUFFLE ARANCINI £14-
BLACK GARLIC EMULSION,
PICKLED SHIMEJI,
AGED PARMESAN ,

SOUP OF THE DAY £7-
WITH FRESH SOURDOUGH BREAD

HAND DIVED WEST OF KINTYRE
SCALLOPS £19-
ROAST CAULIFLOWER PUREE,
PICKLED CAULIFLOWER, FRESH APPLE,
CURRY OIL

BEEF TARTARE £18-
SMOKED EGG YOLK JAM,
HERB CROUTONS

IBERICO PORK CHEEKS £15-
BBQ AUBERGINE,
SAVOY CABBAGE,
OLIVE TAPENADE, JUS

GRILLED MACKEREL £14-
FREGOLA SARDA, BASIL PESTO,
TOASTED HAZELNUTS

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

GRILLED CHICKEN BREAST £25-

SMOKED MASH, CHARRED CORN,
TENDERSTEM BROCCOLI,
LEMON & THYME CHICKEN SAUCE

HOUSE CUTS

ALL STEAKS ARE FLAME GRILLED FOR A
REAL INTENSE FAVOUR

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-

FRESH EGG PAPPARDELLE £23-

ROASTED BUTTERNUT SQUASH,
BROWN BUTTER, SAGE,
AGED PARMESAN

SOLE MEUNIERE £30-

PARSLEY, CAPERS
LEMON BROWN BUTTER,
GARLIC & ROSEMARY POTATOES

Sides £6- each

BEER BATTERED CRISPY
ONION RINGS

TENDERSTEM BROCCOLI WITH
SESAME AND SOY SAUCE

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.