



TIFFNEY'S

 THE GLASGOW STEAKHOUSE®



When you arrive

WARM BREAD LOAF

£5-

MIXED OLIVES

£6-

FRESH CUMBRAE OYSTERS

WITH TODAYS 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 SARDÀ, 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-

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.