TIGERLILY

GROUP SET MENU

3 COURSES £35

STARTERS

TOM KHA
shiitake mushroom, red pepper, fine beans, coconut, lemongrass chilli & kaffir lime leaf broth *(vg)*

SWEET POTATO BHAJIS
sweet chilli & tamarind sauce (vg)

DUCK YAKI
crispy skin, Kewpie mayo & honey sriracha *(df)*

BAKED KING PRAWNS
chilli, garlic & smoked paprika, baked bread *(df) (gf available)*

MAINS

DAL WITH COURGETTE & POTATO
steamed jasmine rice & puffed paratha bread
(vg) (df)

KOREAN GLAZED SPARERIBS
tenderstem broccoli, pakchoi, honey, sesame & soy dressing
(df/gf)

GRILLED CHICKEN BURGER
lettuce, tomato, avocado, dragon mayo & fries
(gf available)

£5 supplement

8OZ SIRLOIN STEAK
triple cooked chips, roast portobello mushrooms & rocket salad *(df/gf available)*

choice of Garlic & Herb Butter, Peppercorn sauce or Béarnaise

DESSERTS

STICKY TOFFEE PUDDING
butterscotch & vanilla ice cream *(v)*

DARK CHOCOLATE & ORANGE TART
orange sorbet *(vg) (df/gf)*

PASSION FRUIT CHEESECAKE

VANILLA PANNA COTTA
peach slices, ginger crumble

Please inform your waiter of any food allergies or dietary requirements you may have. Allergy information is available for each dish on our menu which can be obtained by asking a member of staff. We cannot guarantee that there will not be traces of other products due to the nature of our production area. We apply a discretionary 13% service charge to your bill. 100% of all service charge goes to our staff. VAT @ standard rate is included. All major credit cards accepted.

TIGERLILY

GROUP SET MENU

3 COURSES £45

STARTERS

TOM KHA
shiitake mushroom, red pepper, fine beans, coconut, lemongrass chilli & kaffir lime leaf broth *(vg)*

SWEET POTATO BHAJIS
sweet chilli & tamarind sauce (vg)

DUCK YAKI
crispy skin, Kewpie mayo & honey sriracha *(df)*

BAKED KING PRAWNS
chilli, garlic & smoked paprika, baked bread *(df) (gf available)*

MAINS

All mains are served with:
a selection of sharing fries, mac & cheese, and mixed salads for the table

DAL WITH COURGETTE & POTATO
steamed jasmine rice & puffed paratha bread
(vg) (df)

KOREAN GLAZED SPARERIBS
tenderstem broccoli, pakchoi, honey, sesame & soy dressing
(df/gf)

GRILLED CHICKEN BURGER
lettuce, tomato, avocado, dragon mayo & fries
(gf available)

£5 supplement

8OZ SIRLOIN STEAK
triple cooked chips, roast portobello mushrooms & rocket salad *(df/gf available)*

choice of Garlic & Herb Butter, Peppercorn sauce or Béarnaise

DESSERTS

STICKY TOFFEE PUDDING
butterscotch & vanilla ice cream *(v)*

DARK CHOCOLATE & ORANGE TART
orange sorbet *(vg) (df/gf)*

PASSION FRUIT CHEESECAKE

VANILLA PANNA COTTA
peach slices, ginger crumble

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TIGERLILY

GROUP SET MENU | 3 COURSES £55

FOR THE TABLE

GARLIC & SEA SALT FOCACCIA
crisp breads, whipped truffle & parmesan butter & crispy onions

GORDAL PICANTE OLIVES *(vg)*

STARTERS

TOM KHA
shiitake mushroom, red pepper, fine beans, coconut, lemongrass chilli & kaffir lime leaf broth *(vg)*

SWEET POTATO BHAJIS
sweet chilli & tamarind sauce (vg)

DUCK YAKI
crispy skin, Kewpie mayo & honey sriracha *(df)*

BAKED KING PRAWNS
chilli, garlic & smoked paprika, baked bread *(df) (gf available)*

MAINS

All mains are served with:
a selection of sharing fries, mac & cheese, and mixed salads for the table

DAL WITH COURGETTE & POTATO
steamed jasmine rice & puffed paratha bread
(vg) (df)

KOREAN GLAZED SPARERIBS
tenderstem broccoli, pakchoi, honey, sesame & soy dressing
(df/gf)

GRILLED CHICKEN BURGER
lettuce, tomato, avocado, dragon mayo & fries
(gf available)

£5 supplement

8OZ SIRLOIN STEAK
triple cooked chips, roast portobello mushrooms & rocket salad *(df/gf available)*

choice of Garlic & Herb Butter, Peppercorn sauce or Béarnaise

DESSERTS

STICKY TOFFEE PUDDING
butterscotch & vanilla ice cream *(v)*

DARK CHOCOLATE & ORANGE TART
orange sorbet *(vg) (df/gf)*

PASSION FRUIT CHEESECAKE

VANILLA PANNA COTTA
peach slices, ginger crumble

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