TIGERLILY

ALL-DAY SET MENU

2 COURSES 18 | 3 COURSES 21.50

STARTERS

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

PANKO AUBERGINE BATONS
red pepper miso sauce, spring onion (vg)

SALT & PEPPER SQUID
dragon mayo

CHICKEN LIVER PÂTÉ
apple chutney, cornichons, brioche

SMOKED SALMON
cream cheese, pickles, lavosh crackers

MAINS

HONEY & SOY GRILLED CHICKEN SALAD
beetroot, feta & chicory

SHAKSHUKA
chickpeas, aubergine (vg)

SEA BASS FILLET
tarragon gnocchi, peas, white wine & saffron butter sauce

PRAWN BIBIMBAP
jasmine rice, fried egg & crispy shallots

FLAT IRON STEAK *+£5 supplement*
fries, micro watercress & pickled shallots
Choice of peppercorn sauce, Café de Paris butter or Béarnaise sauce

DESSERT

STICKY TOFFEE PUDDING
butterscotch & S. Luca vanilla ice-cream (v)

DARK CHOCOLATE & ORANGE TORTE
orange sorbet (vg)

VANILLA PANNA COTTA
peach slices, ginger crumble

AFFOGATO
S. Luca vanilla ice-cream & shot of espresso
ADD A SHOT OF: Frangelico | Tia Maria | Drambuie - **3.95**
Disaronno Amaretto | Disaronno Velvet | Orange Liqueur - **4**
Diplomático Reserva Rum - **4.25**

Please inform waiter of any allergies or dietary requirements you may have. Allergy information is available for each dish on our menu & 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 at the standard rate is included. All major credit cards accepted.

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