

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)

8OZ SIRLOIN STEAK

triple cooked chips, roast portobello mushrooms & rocket salad (df/gf available)

choice of Garlic & Herb Butter, Peppercorn sauce or Béarnaise

£5 supplement

DESSERTS

STICKY TOFFEE PUDDING

butterscotch & vanilla ice cream (v)

PASSION FRUIT CHEESECAKE

DARK CHOCOLATE & ORANGE TART

orange sorbet (vg) (df/gf)

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)

8OZ SIRLOIN STEAK

triple cooked chips, roast portobello mushrooms & rocket salad (df/gf available)

choice of Garlic & Herb Butter, Peppercorn sauce or Béarnaise

£5 supplement

DESSERTS

STICKY TOFFEE PUDDING

butterscotch & vanilla ice cream (v)

PASSION FRUIT CHEESECAKE

DARK CHOCOLATE & ORANGE TART

orange sorbet (vg) (df/gf)

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)

8OZ SIRLOIN STEAK

triple cooked chips, roast portobello mushrooms & rocket salad (df/gf available)

choice of Garlic & Herb Butter, Peppercorn sauce or Béarnaise

£5 supplement

DESSERTS

STICKY TOFFEE PUDDING

butterscotch & vanilla ice cream (v)

PASSION FRUIT

CHEESECAKE

DARK CHOCOLATE & ORANGE TART

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