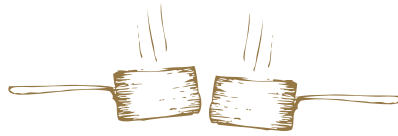


the
TIPPLING HOUSE



GRAZING MENU

ANY 3 FOR £12 AFTER MIDNIGHT

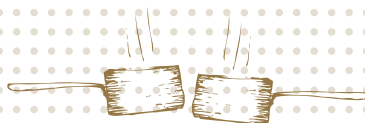
<i>Pickleback Devilled Egg – Bourbon & Pickle Brine – Absinthe Mayo (v)</i>	2.0
<i>Salt & Vinegar Tempura Olives (v)</i>	5.0
<i>Spiced Hummus – Chilli Oil - Gluten-Free Pitta (vg / gf)</i>	6.0
<i>Faux Pho – Kombu Dashi – Tofu – Vegan Noodles – Scallion (vg)</i>	5.5
<i>Special K Fried Popcorn Chicken – Sriracha Mayo</i>	6.5
<i>Black Pudding Scotch Egg – Fruit Chutney</i>	5.0
<i>Steak & Haggis Pie – Pickled Savoy - Port Gravy</i>	6.5
<i>Poutine – Cheese Curds – Gravy</i>	6.0
<i>Halloumi Fries – Chilli Honey</i>	6.5
<i>Halloumi & Chorizo Skewers – Lemon Mayo</i>	6.5

Allergy Advice

Everything on our menu is produced on site by our chefs in an environment where the following allergens are present and used regularly: Nuts, peanuts, gluten, milk & lactose, egg, fish, molluscs & crustaceans, soya, lupin, celery, mustard, sesame seeds.

If you have an allergy or dietary requirements, please let us know and our chef will be happy to advise or adapt dishes where possible.

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STARTERS

<i>Hand-dived Shetland Scallops – Black Pudding – Langoustine Sauce</i>	9.5
<i>Herb-coated Monkfish Tail – Rainbow Beetroot - Vodka Chive Dressing</i>	7.5
<i>Bourbon-glazed Pork Belly – Pickled ‘Slaw</i>	7.5
<i>Tempura Tofu - Daikon - Scallion - Ponzu Dip (vg)</i>	6.0

EXTRAS

<i>Sweet Potato Crisps & Olives</i>	(couvert / 1.5 per person)
<i>Pickled ‘Slaw</i>	3.0
<i>Hand-cut Chips</i>	3.5
<i>Potato Donuts</i>	3.5

MAIN COURSES

<i>Seafood Platter</i>	16.0 / 28.0 to share
<i>Oyster - Scallops – Tempura Langoustine – Herb-coated Monkfish – Hot-smoked Salmon Mousse – Dressed Salad – Marie Rose Sauce – Lemon & Pepper Mayo - Toast</i>	
<i>Game Ballantine – Dauphinoise Potato – Buttered Greens</i>	15.0
<i>Rib-eye Steak Medallions – Haggis – Colcannon Mash - Whisky Sauce</i>	17.5
<i>Primavera Stuffed Chicken – Ragu – Potato Donuts</i>	14.0
<i>Wild Mushroom Pithivier (v)</i>	12.5
<i>Sweet Potato Linguine – Puy Lentil Ragu (vg)</i>	12.5

DESSERTS

<i>Vegan Rum & Chocolate Brownies – Rich Chocolate Sauce (vg)</i>	6.0
<i>Forest Berry Mousse – Daiquiri Jelly (v)</i>	6.5
<i>Trio of Scottish Cheeses – Arran Oatcakes – Celery – Red Onion Chutney (v)</i>	8.0

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SUN – THURS | THREE COURSES FOR £20

***SUPPLEMENT OF £3 EACH APPLIES TO SCALLOPS, SEAFOOD PLATTER (FOR ONE) AND RIB-EYE STEAK.**

ADVANCE RESERVATIONS RECOMMENDED

BOOK ONLINE AT:

WWW.THETIPPLINGHOUSE.COM