

GLASGOW

# TIFFNEY'S

STEAKHOUSE

"THE HOME OF DRY AGED BEEF"

## WHEN YOU ARRIVE

**Warm Bread Loaf**  
£3 -

**Mixed Olives**  
£3 -

**Balsamic Baby Onions**  
£3 -

## STARTERS

**Soup of the Day**  
With fresh sourdough bread  
£4 -

**Braised Pig's Cheeks**  
Ham hough bon-bon, white cabbage  
£10 -

**Pan Seared Scallops**  
With apple and hazelnut butter  
£12 -

**Pan-fried Chicken Livers**  
Sautéed mushrooms, pancetta lardons,  
port reduction  
£10 -

**Caprese Salad**  
Seasonal tomatoes, smoked mozzarella,  
garlic herb oil  
£10 -

**Tender Lamb T-Bone**  
With pea puree and mint oil  
£11 -

**Venison Fillet**  
Coffee, balsamic, parsnip  
£12 -

**Squid Ink Risotto**  
Baby squid, parmesan crisp  
£10 -

**Soft-shell Crab**  
Fresh greens, garlic aioli  
£11 -

## STEAKS

We are proud members of the Scotch Beef Club. All our beef is reared in the North East of 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.

### Signature Bone-In Cuts

Unlike others, our Signature cuts matured on the bone for a minimum of 70 days for outstanding flavour. Flavours released from the bone during grilling give them a sweet, juicy succulent taste.

**Rib-Eye, 300g** £28 -  
**Sirloin, 300g** £28 -  
**Lamb T-Bones** £19 -

**Tomahawk Steak** 500g **£38-**  
**Cote de Beouf** 500g **£38-**  
**T-Bone** 500g **£40-**

~ Suitable for Sharing ~

**Prime Rib on the bone** approx. 1kg **£8-/100g**  
**Porterhouse T-Bone** approx. 1kg **£8.5-/100g**

Ask for today's weights



**Add 4 King Prawns**  
£5 -

**Add Haggis**  
£3 -

### Choose Below to Accompany Your Steak

#### Potatoes:

Hand Cut Chunky Chips,  
Mashed Potato,  
Sautéed Baby Potatoes,  
Skinny Fries

and

#### Sauce:

Bourbon Pepper Sauce,  
Wild Mushroom Sauce,  
Sauce Bernaise,  
Smoked Garlic Butter,  
Bone Marrow Jus,  
Blue Cheese Sauce

### Extra Matured Fillet Steak

~ Served off the Bone ~

As good as it gets! Extra matured on the bone for 84 days. Dry ageing for 84 days gives an unprecedented concentration of flavours and tenderness. A truly special steak and one to savour.

**£19- /100g** Cut to Order

## SIDES

**Crispy Onion Rings** £3-  
**Tiffney's House Salad** £4-  
**Chargrilled Asparagus** £5-

**Creamed Mash Potato** £3-  
**Handcut Chunky Chips** £3-  
**Seasonal Greens** £4-

**Sautéed Mushrooms** £4-  
**Mac 'n' Cheese** £4-  
**Extra Sauce** £2-