

www.thetippinghouse.com
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  @thetippinghouse



An optional service charge of 12.5% is added to all bills. Please note, 100% of this goes to our front of house, kitchen and bar teams.

Snacks & Sharing

available until late

Flatbread - Rapeseed Oil -
Balsamic Vinegar 3.5 (ve, df)

Chilli & Lemon Gordal Olives 5.5 (ve, df, gf)

Smoked Almonds 5.5 (ve, df, gf)

Spiced Nuts 5.5 (ve, df, gf)

Cheese | Trio of Cheese - Oaties -
Chutney - Grapes - Figs 18.0 (v)

Meat | Smoked Venison - Salami -
Gordal Olives - Artichokes - Sun-blushed
Tomatoes - Flatbread 18.0 (df)

Pickles | Hummus - Achar -
Gherkins - Beetroot - Chutney -
Flatbread 15.0 (ve, df)



Late Night Poutine

all night Friday and Saturday

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.

Tasting Menu

served from 5pm - 10pm

Two Courses | £52 Three Course | £59
Wine Or Scotch Whisky Pairing | +£18

Mackerel & Gooseberry Ceviche
*Lemon & Elderflower Vinegar - Raw Gooseberries -
Cucumber Ribbons - Horseradish Cream (gf)*

Hot Smoked Duck Breast
*Pickled Strawberries - Micro Leaves - Toasted Almonds -
Heather Honey - Lemon Vinaigrette (gf, df)*

Grilled Courgetti & Sunflower Seed 'Cheddar' Tartlet
*Crisp Pastry Shell - Herbed Sunflower Seed 'Cheese' - Charred Courgette
Ribbons - Nasturtium Leaves - Pickled Red Onion (df, ve)*

Pan-Fried Rainbow Trout
Brown Butter - Capers - Lemon - Jersey Royals - Samphire - Dill Crumb

Whisky-Braised Beef Short Rib
*Scotch Whisky - Black Pepper - Star Anise - Crushed New Potatoes -
Buttered Peas - Mint (gf)*

Pea & Mint Risotto with Pearl Barley
*Pearl Barley - Fresh Garden Peas - Broad Beans - Mint -
Crispy Fried Capers (ve, df)*

Strawberry Trifle
*Amaretto-soaked Madeira Cake - Vanilla Custard - Scottish Strawberries -
Whipped Cream - Almond & Pistachio Crumb (v)*

Dairy-Free Coconut & Raspberry Cranachan
*Toasted Oats - Coconut Cream - Scottish Raspberries -
Scotch Whisky - Heather Honey (ve)*

Chocolate & Orange Mousse
Orange Zest - Orange Gel - Tuile Cookie (v)

Bar Bites

served from 4pm - 10.50pm

Poutine - Cheese Curds - Gravy 8.5 (v)

Arancini - Truffle - Parmesan - Aioli 7.5 (v)

Mac 'n Cheese Waffle - Ketchup 8.5 (v)

Mackerel Tartare - Gooseberry -
Cucumber 9.5 (gf)

Rainbow Trout Fishcake - Hollandaise 9.5

Whitebait - Aioli - Lemon 9.5 (gf, df)

Monkfish Bao - Tartare - Rocket 10.5 (df)

Chicken Wings - Frank's Hot Sauce 9.5 (df, gf)

Fried Chicken Bao - Katsu Curry -
Asian 'Slaw 10.5

Haggis Fritter - Brown Sauce 9.5 (df)

Scotch Egg - Brown Sauce 8.5 (df)

Smoked Duck Crostini - Fig -
Pickled Red Onion 9.5 (df)

Steak Tartare - Egg Yolk - Flatbread 13.5 (df)

Mushroom Bao - Hoi Sin 10.5 (ve, df)



3-For-2 on Bar Bites
from Tuesday - Thursday
*(*last orders 10.50pm)*